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THE NATIONAL PROVISIONER

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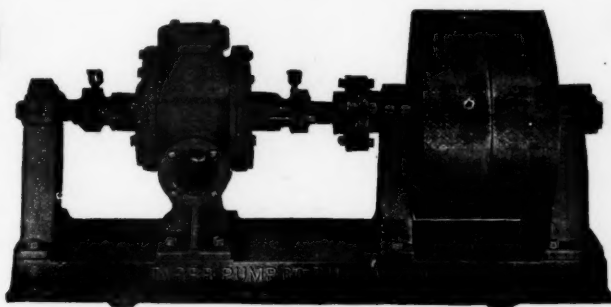
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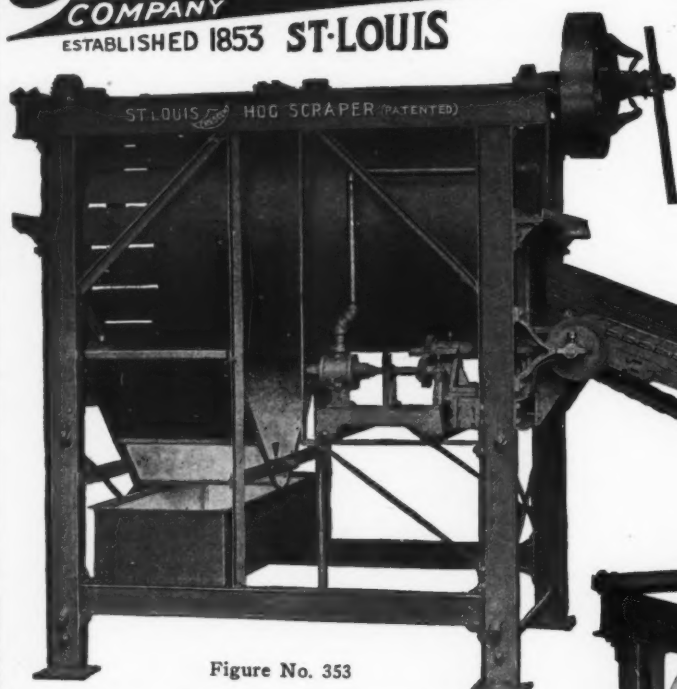


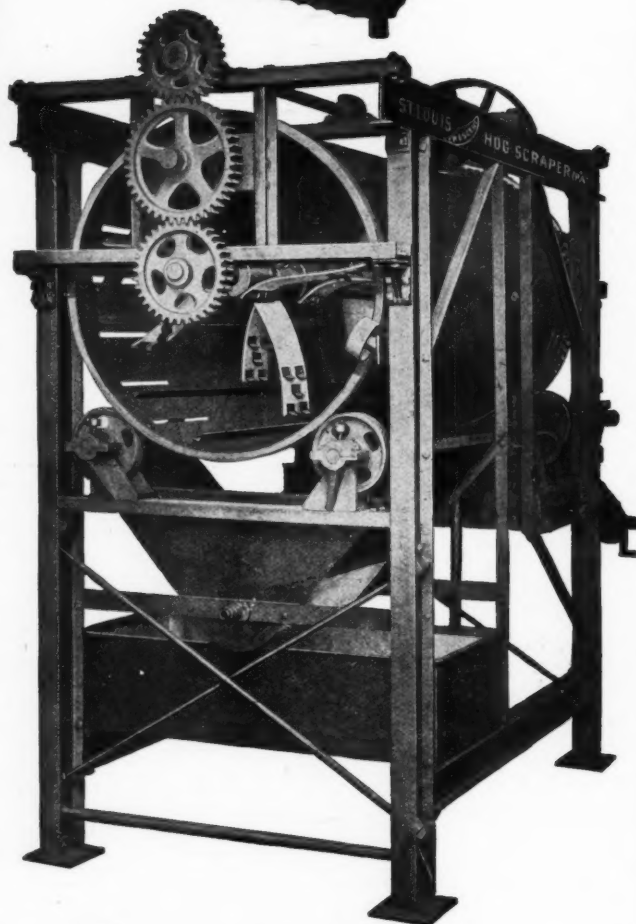
Figure No. 353

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THE NATIONAL PROVISIONER

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No. 22

Packers' Profits to be Limited by Government

Announcement of the government plan to regulate the profits of meat packers was made in Chicago during the past week, following a conference between Joseph P. Cotton, chief of the meat division of the Federal Food Administration, and representatives of the packing industry, both large and small. It was said that detailed rules and regulations covering this plan would be made known later.

According to Mr. Cotton's statement to the newspapers, he declared that profits in the meat business must in no case exceed 2.5 per cent. of the sales. Moreover, the annual earnings of the five big packers (Armour, Swift, Morris, Wilson and Cudahy) cannot exceed 9 per cent. on the average capital necessarily used in the business, it being pointed out in this connection that these five concerns have diversified business adjuncts that are outgrowths of but not necessarily a part of the actual packing of meat.

Detailed rules and regulations which are to be issued, it is said, will define the general principles outlined and aim to prevent diversions or concealments of profits, and will require that packers' accounts are to be subject to inspection at all times.

Mr. Cotton was quoted as follows:

"The system to be adopted by the food administration for restricting the earnings of the packers is meant to abolish speculative profits and to prevent unfair profits, so that the prices of meat to the retailer and consumer may be stable and cheaper.

"There are in the country hundreds of packing concerns, many of them small, which slaughter live stock and sell meat, but which are not large enough or strong enough to carry great stocks, nor do they carry their manufacturing processes in connection with live stock products to great refinements.

"There are, however, five concerns relatively much larger, which have many establishments, storage plants, branch houses, cars and facilities for nation-wide distribution.

Aims to Protect Small Packer.

"It is essential that the small packer shall continue his operations to the fullest extent, and his earnings, in view of his risk, must be liberal. The system of regulation which restricts his earnings must be simple and easy to apply.

"After investigation and consideration it has been determined to permit the packers (except the five large packers whom we shall speak of in a moment) to earn an annual

profit equal to 2.5 per cent on their total sales. This profit is to be net after expenses are paid: interest on money borrowed will be treated as an expense, but expenses do not include federal taxes, which the packer must pay himself out of his profits. Regulations will be so drawn.

"The five large packers stand in a different class. Upon them rests the burden of preparing the bulk of the meat food products which our allies and our armies require. For the reasons thus stated, and no others, it has been determined to treat these five concerns as a separate class.

Big Packer Under Double Restriction.

"It has been determined that the meat business of the large packer will be subjected—first, to the same restriction as the smaller packer (i. e. 2.5 per cent. on sales), and second, to a further and additional restriction; that the total annual earnings of the large packer from his 'meat business' shall be limited to 9 per cent on his average capital necessarily used by him in that business, including borrowed capital.

"The 'meat business' (on the investment in which this 9 per cent. is computed) will include slaughtering and all meats and meat products, fresh and prepared, and all foods which are mainly of animal origin. It will also include the operation of cars and marketing branches, and the business in by-products of live stock, such as hides, wool, fat, bones, offal and tannage, but it will not include the 'specialty business' of which we shall speak later.

"So much of the business done by any packer as does not deal with the slaughtering of live stock or the products of slaughtered live stock, or with food, or does not use the distribution facilities of the packing business, is not subject to these rules.

Limit of Packer's Profits on Specialties.

"I am not willing to take the chance of leaving these specialties, which are so often closely connected with the meat business, unrestricted while the necessary investigations go on and the problems of regulation are solved. Therefore, I shall make a ruling which is only temporary: That on his specialty branches, taken as a whole, the large packer may not make a total profit at an annual rate exceeding 15 per cent on his investment. The investment in the specialties will be determined and the rate ascertained in the same way as in the meat business.

"The five large packers will not be permitted to use the profits of their specialty business

to injure the smaller packers, nor will they be permitted to adjust pork prices at the expense of beef or mutton, or vice versa. This regulation of profits is not to be used as an instrument to permit them to encroach on the share of business done by the smaller packers.

"The rates of profit, as stated, will go into effect as of November 1.

"The five large packers which compose the second class are: Armour & Co., Cudahy & Co., Morris & Co., Swift & Co., and Wilson & Co."

Terms suggested by the Government are unsatisfactory, both to the large and small packers, and at the time of going to press are still being discussed by representatives both of the Government and the Packing-house interests.

CANADIAN PACKINGHOUSE CONTROL.

Official announcement of the restrictions on profits that would be imposed on the different packing companies in Canada has been made. The packer is to be permitted to retain a profit up to 7 per cent. on capital. On any profit over this amount and up to 15 per cent. of the capital he may retain half, the balance going to the government, while everything over and above the 15 per cent. becomes the property of the government.

The actual terms of the regulations are as follows:

"1. No packer shall be entitled to a profit of more than 2 per cent of his total annual turnover—that is, his total sales during any one year.

"2. If the 2 per cent on annual turnover exceeds 7 per cent on the actual capital invested in the business the profits shall be further restricted as follows:

"(a) Up to 7 per cent on capital the packer may retain the profits.

"(b) If the profits exceed 7 per cent. and do not exceed 15 per cent, one-half of the profits in excess of 7 per cent shall belong to the packer and one-half to the Government.

"(c) All profits in excess of 15 per cent shall belong to the Government.

"Suitable regulations shall be made to insure the carrying out of this policy."

BRITISH MEAT CONTROL.

The British Government's plans for the control of the meat industry in that country were discussed recently by F. T. Boys, Director of Meat Supplies at the Ministry of Food, at a meeting of wholesale meat traders at Smithfield Market, London. The general policy of the administration upon which he was basing his hopes was, he said, that the organization and administration should remain in the hands of the government, but so far as that was compatible with that condition executive action should be left in the

(Continued on page 20.)

Loyal Dealers Suffer While Violators Profit

The Federal Food Administrator for Texas, E. A. Peden of Houston, has taken a hand in the shipment of dressed turkeys out of the State, and the revocation of licenses of a number of dealers and shippers is being considered. Indiscriminate shipping of turkeys out of Texas without observing the instructions as to weight as outlined by the Federal Food Administration, and as approved by the Texas Eggs, Butter and Poultry Shippers' Association at a recent meeting in Dallas, is charged, and the State Food Administrator called a meeting of the turkey shippers and dressers at Houston for the purpose of investigating these charges.

The action taken by Mr. Peden followed receipt of a telegram from Herbert Hoover advising of the charges received by the Department and asking that the matter be investigated. Mr. Hoover's telegram also included a telegram which the Department had forwarded to those dealers and shippers of Texas and other States against whom the charges had been preferred. This telegram was as follows:

"We are advised that you are shipping or receiving turkeys from Texas in spite of advices of Food Administration and efforts of Texas Poultry Association. In view of condition of Texas turkeys, this is a wasteful practice, and amounts to permitting preventable deterioration under sections four and five of the food administration law and under Rule 11 of license regulations.

"We insist upon immediate cessation of such operations. Report at once by wire your intention of complying with this order and report by letter all your operations in turkeys since November 1, reporting each day's purchases and sales and shipments, with names of persons from whom you have purchased and to whom you have sold.

"If information proves accurate, we propose to consider the matter of revocation of your license, inasmuch as your action seems willful and flagrant. You are hereby required to show cause immediately why your license should not be revoked. You may send representative to Washington, or present your case to the Food Administrator in your State, who will report to us. Wire at once which you prefer."

This telegram was sent by the Federal Food Administration at Washington to turkey dealers and shippers in Corsicana, Dallas, Fort Worth, Houston, San Antonio and other Texas cities, and also to dealers in Oklahoma City, New Orleans, St. Louis and other cities outside of Texas who were alleged to have been receiving the shipments of turkeys made from Texas.

One of the complaints received by State Food Administrator Peden at Houston came from a dealer in San Antonio, and was as follows:

"While half the dressers and shippers of turkeys are shipping out of the State, the other half are patriotic. What relief can we expect who are not making shipment? Must we sit by and let our competitors clean the country? Must we maintain our dressing plants for nine months, expecting to operate them three, and then have those dollar-mad dealers who are now shipping and buying, gain much of the financial returns? This matter needs immediate action, and should

not be deferred by any means. Heavy movements for Thanksgiving and the Christmas holidays are beginning, and in the next few weeks the crop will be moved out of the State. If it is permissible for us to ship this stuff out of the State without violating request of the Food Administration, well and good. Tell us so immediately; or if we are to have relief, so advise."

RAILROADS UNDER GOVT. CONTROL.

Drastic and revolutionary changes in the operation of America's railway system were announced by the Railroad War Board at Washington last Saturday. Beginning at once the Eastern railroads of the country, comprising 25 per cent. of the total mileage and doing 60 per cent. of the business, are to be operated as one single railroad system by a committee made up of the operating vice-presidents of the roads involved, under the direction of the Railroad War Board.

This change in the present system, made to secure the maximum efficiency for the nation's overburdened transportation system, a vital factor in winning the war, was determined upon at a conference at which were present members of the War Board and representatives of the government. Necessitating virtually the abrogation of the law against pooling, it nevertheless has the approval of the government.

Henceforth, all resources of these roads are to be pooled and operated as a single unit regardless of ownership or individual interest. Not only does it mean the pooling of all equipment and facilities, but it virtually means the pooling of all their business, this business to be divided as the operating committee deems essential.

It means that some independent railroads hereafter will be regarded as merely a third or fourth track of other lines. It means the discarding of many existing schedules and bases for the estimates of future earnings and undoubtedly will affect future financial statements by reason of the fact that such roads as the Pennsylvania, the New York Central, the Erie, the New Haven and all roads east of the Mississippi and north of the Ohio and Potomac rivers are to be run as one system for the purpose primarily of transporting war supplies.

Each road will be used to its maximum capacity, but the kind of business it will do, high class or low class freight, as well as its passenger traffic, no longer will be a matter of competition, but of distribution by authority in Washington. While the roads will still remain under private ownership and private control, the results will be precisely the same as would be secured under government control, namely, the utilization of every mile of track and every unit of equipment and every part of the transportation plant to its maximum capacity.

HEARING ON EXPRESS RATES.

The Interstate Commerce Commission announces a hearing on proposed increase in express rates will be held before the commission December 7, 1917, 10 o'clock A. M., at the office of the commission, Washington, D. C.

In this application the following express carriers ask leave to file tariffs providing for increased express rates on all classes of express matter: Adams Express Company, American Express Company, Canadian Express Company, Canadian Northern Express Company, Dominion Express Company, Great Northern Express Company, Halifax & Southwestern Railway (express department), National Express Company, Newfoundland Express Company, New York and Boston Despatch Express Company, Northern Express Company, Southern Express Company, Wells, Fargo & Company (express), Western Express Company.

The application proposes an increase of 10 per cent. in the rates on all classes of matter carried by express in interstate commerce between all points in the United States and between points in the United States and points in adjacent foreign countries, subject to the existing classification, rules and regulations prescribed by the commission and now in force.

CENTRALIZES FOOD PURCHASES.

Centralization in the food administration of all purchases of staple foodstuffs by the Army and Navy and by allied and neutral buyers, for the purpose of stabilizing prices and controlling supplies, was announced by Food Administrator Hoover on Tuesday.

Purchases will be handled by a newly created Division of Co-ordination of Purchases.

"The necessity for such an organization," said Mr. Hoover, "grows out of the governmental consolidation of buyers all over the world, buying in such large quantities as to extend beyond the ability of one manufacturer to supply, and the failure to co-ordinate which may affect price levels and supplies to the civil population."

Army and Navy supplies will be handled by a committee representing the Army, Navy and Federal Trade Commission and the Food Administration's division; allied supplies by the various allied purchasing agencies through the division, and the neutral purchases by neutral agents, the War Trade Bureau and the Food Administration.

Within the past few days this division, acting with the above-mentioned agencies, has placed the largest meat order ever given at one time in the history of the world. This order, given by the allied agencies, was apportioned through about 15 different meat packing organizations. A very large order for the Army and Navy, which was to have been apportioned at the same time, was delayed in transmittal, and will receive attention by the Division within a week.

MEATLESS MEALS AT MEAT PLANT.

Meatless luncheons are now served in the employees' dining room of one of the largest meat packing concerns in Chicago. Between 1,200 and 1,500 people are served daily, the menus including eggs, fish, oysters, mushrooms, cheese, milk, ice cream, beans, and other protein foods, together with a wide range of fruits and vegetables.

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you make it a habit to study this page?

MISTAKES IN PACKINGHOUSE CONSTRUCTION

Folly of Attempting to Build Without Expert Advice

Written for The National Provisioner by A. C. Schueren.

EDITOR'S NOTE.—The writer of this article is an experienced packinghouse man who draws some very pertinent conclusions from other people's mistakes, which he has observed in travelling about the country.

Building a packinghouse is a very different proposition from planning a home or a church, or even an ordinary business structure. We like to think that we know just how to plan the home we are going to live in, or the church we are helping to establish. But it is a mistake to carry this idea on into the construction of our business establishment—particularly if we happen to be a meat packer!

In this age of specialization we have architects who specialize and cater to certain lines of business, and due to their experience are in a position to lay out a plant complete, including all machinery necessary. There are architects for breweries, manufacturing plants, creameries, and quite a few packinghouse architects. It is therefore rather surprising to note that there are still so many meat packers who seem to ignore this fact.

When Mr. Meat Packer has increased his business to such an extent that an addition is necessary he usually calls in a contractor who is a good friend of his and who may belong to the same club or lodge. Mr. Contractor is told what is wanted and promises to draw up some sketches. When these are finished and submitted for the approval of the packer, contract is usually let for the job on a "time and material" basis.

Sometimes a local architect is called in to draw plans and specifications, and the work proceeds satisfactorily. Sometimes—usually, it does not! The writer will cite some instances which prove that the packer regretted very much not having had an experienced packinghouse architect to draw plans and specifications. To some packers these mistakes do not seem possible, but it is a fact just the same.

Left No Head Room for Tracking.

Recently an addition was to be built to a packinghouse in the Eastern states, which was to house a new beef killing floor, new coolers and lard room. The building went up in record time, which immensely pleased the owner. Of course there was considerable new machinery required for the new building, but as seems customary, the packer waited until the very last minute to place his machinery order.

He also had overlooked the fact that a part of a packinghouse has to be built to suit the machinery, rather than machinery to suit the building. So when Mr. Machinery Salesman came around there was a sad disappointment in store for Mr. Packer.

When taking measurements on the supposed beef killing floor the salesman discovered that the total height from floor to the reinforced concrete floor above was only eleven feet!

Where was he to place the hoists and the bleeding rails, with only eleven feet headroom, when it is customary to have at least eleven feet below the tracking? The room above was a cooler, and four inches of cork insulation had been laid down in cement and asphalt!

So Mr. Packer had his choice of either killing beef half lying on the floor, or tearing out the entire floor above, insulation and all, and building up, which he did, and which incidentally cost him not only a great amount of money, but it took two more months to finish the building.

This was one mistake. In the lard room were a few more. There were no openings left in the floor to receive the rendering tanks, which again required the tearing up of flooring. The doors in this room, including the windows, were only thirty-six inches wide, whereas the rendering tanks had forty-eight inches diameter. The result was some more tearing out of walls.

Needless to say, when another addition is added to this plant a packinghouse architect will be engaged!

Had to Tear Up the Concrete Flooring.

A well-known architect cited another instance to the writer. This happened in the middle West, and the building in question was a new plant being erected. The construction was of brick walls with reinforced concrete floors.

The owners had plans and specifications prepared by an experienced packinghouse architect and engineer, but they would not engage him to supervise during the construction period. The contract was given to a contractor who was, of course, a very good friend of the owners. There were no bids for the job, though this had been strongly recommended by the architect.

The architect's specifications very distinctly showed that the track hangers should be hung from the ceiling and not from beams, as is done in many places. The specifications called for inserts in the concrete floor thirty inches apart for the entire system of tracking.

When the architect visited the plant as it was nearing completion, and all floors were in, he discovered that absolutely no provision had been made for the tracking. The contractor was about to use bolts in the ceiling, when the architect objected and insisted upon strict observance of the specifications. This naturally compelled the contractor to tear out considerable flooring and it has cost the packer a great deal of time.

The amount of money which a packer loses through faulty layout of a plant must run into hundreds of thousands of dollars, for the cost of manufacturing or, rather, the cost of doing business depends a great deal upon the economical layout of a plant.

When a plant has been designed by an experienced engineer one is bound to find an efficient plant; whereas, if a packinghouse is designed by the owner himself, there are usually some very serious errors to be found, either in the construction or layout of the plant. This is bound to be the case, no matter how experienced the owner may be as a packer.

Not Even a Catch Basin in the Plant.

A packer in New England designed his own plant. The capacity is of from two to three hundred hogs per week and about fifty head of cattle. The entire offal from this plant is

either thrown away or fed to the hogs. There is no provision made to take care of the by-products; there is not even a catch basin in the plant!

And there are many more plants just like this, not having even a tankhouse. Needless to say, if a packinghouse architect had designed the plant such conditions could not have existed. The several thousand dollars the owner actually threw away would easily have compensated him for the architect's fee.

In almost every plant which is of "home-made" design the construction of the coolers is antiquated. There is a great loss of refrigeration due to poor insulation. The coil loft is of such construction that one is led to believe that it is raining in the cooler.

On the other hand, the architect knows what size refrigerating machine will be necessary, the size boilers required, and all machinery which is essential in order to conduct a modern and efficient plant. One cannot be a successful meat packer and an architect at the same time. Then why not engage an experienced packinghouse architect when building? You will save a whole lot of money and worry by doing it.

MORE HOGS AND HIGHER PRICES.

(Chicago Breeders' Gazette.)

The more hogs are raised next year the higher the price they will bring. That becomes clear when market conditions are considered. The price of corn depends mainly upon the amount of it thrown on the market. Only about 20 per cent. of the average corn crop is sold from the farms; the rest is fed. Any material increase in the amount of corn that is consumed by live stock is certain to reduce the volume of corn sold and increase its price. An increase in the number of hogs produced and fattened will have this effect.

Higher-priced corn next year would also mean higher-priced hogs. Under the Food Administration plan of assuring a price of hogs per cwt. equal to the price of 13 bushels of corn, the markets for corn and hogs would rise in price together. It is the first time in the history of this country that an increase in the number of hogs or any other live stock fed and marketed would bring higher prices to farmers at market time. It is reversal of the law of supply and demand.

The prospect is for lower-priced corn if feeding is kept at the present volume. The most uncertain factor is the soft corn of the North. The shifting of thin cattle, hogs and sheep to soft-corn territory is leaving more sound corn for sale elsewhere, and it is impossible to estimate this factor accurately.

However, it may be hog prices will be hooked to corn prices. With that assurance every patriotic American farmer will increase the volume of pork he produces next season. He has nothing to lose by the venture from a market standpoint. His profit will be materially larger than usual.

Such a liberal offer by the government indicates both the urgent necessity of more pork and lard and the intention to reward farmers well for doing their duty. Could any farmer do less for his country than to help sustain the armies in this way? When patriotism is so handsomely rewarded with profit only a traitor could decline to meet the obligation. The farmer who refuses to raise more pork will pay for such an attitude by decreased income next year.

PRACTICAL POINTS FOR THE TRADE

(EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and the inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.)

RECIPES FOR LIVER SAUSAGE.

A subscriber makes this request:

Editor The National Provisioner:
Please print on your page for practical points a good recipe for liver sausage.

There are numerous formulas for liver sausage, varied according to cost of material and prices obtainable. The following is one actual recipe: 94 lbs. pickled pigs' heads, 60 lbs. of hog cheekmeat, 28 lbs. beef livers, 30 lbs. ham skins, $\frac{3}{4}$ lb. white pepper, $\frac{1}{4}$ lb. marjoram, 3 lbs. salt and 4 lbs. onions, with water to make the desired consistency. Should be thoroughly chopped and mixed and stuffed in beef rounds.

Another recipe calls for 60 lbs. hog livers, 220 lbs. fat cuttings, 30 lbs. ham skins, 6 lbs. salt, 1 lb. white pepper, 9 lbs. onions, 8 lbs. flour, and water to make the required consistency.

Livers should be scalded 10 minutes, also the fat. Heads should be fattened, and with cheeks and skins cooked $1\frac{1}{2}$ hours. The scalding and cooking is effected at 200 to 210 degs. Fahr.

Another and a first-class recipe is as follows: Fresh hog livers, 500 lbs.; scald 10 minutes. Fresh hog rinds, 100 lbs.; cook $1\frac{1}{2}$ hours. Fresh tripe, 350 lbs.; cook 5 minutes. Hog fat, 70 lbs.; scald 10 minutes. Pigs' snouts, 250 lbs.; cook $1\frac{3}{4}$ hours. The scalding and cooking water should be at 200 to 210 degs. Fahr. Use jelly, 90 lbs.; onions, 10

lbs.; white pepper, 6 lbs.; flour, 40 lbs.; salt, 24 lbs.; marjoram, 3 lbs., and thyme, 1 lb. Thoroughly chop and mix the meats and seasoning; stuff and cook 30 minutes in water at 190 degs. Fahr. Some manufacturers use hog bungs and others beef rounds.

GRADING OF CATTLE HORNS.

A reader in the East makes this inquiry:

Editor The National Provisioner:

Please advise us how cows' horns are graded and in what units they are sold.

Horns are usually graded No. 1, No. 2 and No. 3. The first two classes are steer horns of different weights, perfectly sound, not cracked, and the tips perfect. No. 1 horns run 50 lbs. up per 100 pieces, and No. 2 run from 40 to under 50 lbs. per 100 pieces. If quantity warrants, horns may be selected in lots in 5 lb. spreads; that is, 50 to 55, and so on. Cow horns come under Class No. 3, which also includes below-grade steers, bulls, splits, poor or undesirable tips, and similar culls. The value of horns depends upon condition, quality and average weights.

WASTE THROUGH SAMPLES.

Manufacturers are conserving food, fats, wool, leather, and other materials by abolishing the use of free samples as a means of selling their wares, and also by limiting the line of samples taken on the road by salesmen or sent in the form of swatches furnished the public and the trade. There is a considerable margin for saving along this line in grocery stores, butcher shops, and other places where food is sold at retail. Not only are samples given to the public, but food articles are displayed for the same purpose, and often permitted to lie unwrapped and unprotected until they become stale or dirty. The use of glass covers and special display fixtures for such purposes will now pay.

WATER-SOAKED POULTRY.

Paying the same price for wet-packed chickens as for dry-packed involves heavy money loss to the consumer, according to the dressed poultry specialists of the United States Department of Agriculture. Government experiments have shown that wet-packing a broiler and sending it to market on ice causes it to lose 13 per cent. of its value, and fowls lose about 10 per cent. If dry-packed broilers are worth 40 cents, wet-packed are not worth more than 35 cents; if dry-packed fowls cost 30 cents, wet-packed ones should not cost more than 27 cents, the Government says.

A chicken thrown into ice water to remove animal heat and sent to market in a barrel in direct contact with cracked ice, it is pointed out, absorbs water for which the consumer has to pay. The water also dissolves out from the chicken valuable flavoring and nutritive substances. These go into the water at the bottom of the barrel, along with filth that is washed from dirty feet and bloody heads and trickles downward over the poultry.

With a dry-packed chicken the animal heat is removed by hanging the bird in an artificially cooled room maintained at nearly freezing temperature. The chicken is then packed into a box containing 12 birds and sent to market. The box is hauled in refrigerator cars, and is kept by good retailers in good ice boxes until sold. The bird is never wet; has no chance to absorb water or become washed out.

A bird should never be wet until it gets a final quick rinsing off in the housewife's kitchen. The practice of some housewives of soaking a chicken, after it is dressed, in a pan of water even for an hour or two helps to leach out valuable qualities. The trade should try to handle nothing but dry-packed stuff and teach customers how to handle and prepare it for the table.

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THE NATIONAL PROVISIONER

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Official Organ American Meat Packers'
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PERSUASION OR COMPULSION?

As a feature of its educational campaign to induce farmers and dairymen to get rid of animal disease on their farms the Bureau of Animal Industry of the U. S. Department of Agriculture has issued a graphically illustrated leaflet, the feature of which is the appeal to the farmer to "keep the costly T. B. out of your hog lot."

The well-known and oft-repeated figures concerning losses from hog tuberculosis are set forth again in the endeavor to arrest the farmer's attention. It is stated that "hog tuberculosis last year sent over 25,000,000 pounds of hog meat into the condemned tanks of only the federally inspected slaughterhouses. This meat, worth except for tuberculosis over \$2,000,000, was fit only for soap grease or fertilizer. Hog tuberculosis in one year sent 66,000 hog carcasses into the fertilizer tank."

"Are you feeding for meat or fertilizer?" asks the Bureau's leaflet, with a graphic picture of a "U. S. Inspected and Passed" hog carcass set over against one bearing the "Condemned" stamp. This is a question which should arrest the attention and merit the serious consideration of the hog-raiser, especially at this time, when the country and the world are dependent on us for hog meat and fat supplies.

But does it arrest his attention? Perhaps, in isolated instances. It is certainly pointed enough. But in the mass the farmer remains indifferent to this appeal, as does the dairyman to the accompanying appeal for a similar reform in his line.

Why this indifference? The answer is simple. The hog-raiser looks at the picture of the "passed" carcass as compared to the "condemned" carcass, and whether he voices it or not, the thought is there in his mind: "What do I care? The packer pays me just as much for one as for the other! Why should I clean up?"

The government may proclaim from every hill-top in the land the enormous economic waste due to animal disease. Its experts may preach themselves black in the face. But whether the text is "economy" or whether it is "patriotism," the result is the same. The farmer is human, the same as the rest of us, and he is not going to change the habits of a lifetime until he is compelled to.

Tuberculosis will never be eradicated in hogs until you go after the farmer's pocket-book. When these "T.B." germs that the Bureau is holding up as a bogey get into the farmer's pocketbook, then he'll listen to the advice; not before. So long as the "T.B." stays in the hog carcass he has no interest in it. It costs him nothing there; the packer pays the piper.

The government leaflet may try to frighten the farmer by hinting that packers pay lower prices for hogs from infected districts, and that others "buy subject" to post mortem inspection. This talk slides off the farmer's mind like water off a duck's back. He knows the grand scramble among hog buyers to get stuff to fill orders, and he knows also of the minimum price limit the Food Administration has set for his hogs. That price order said nothing about "buying subject," or deductions for disease.

Some say the reason for all this is that the farmer has the ear of the government—or perhaps it is the other way round, in that he "has the government by the ear," through respect for the "farmer vote." How much or little there may be to this, the fact remains that it is an exceedingly velvet glove that is used whenever any question of reforming or disciplining the farmer comes up.

When the government is ready to attack this disease question in the only possible way

to get results, it knows how to do it. The 66,000 hog carcasses per year sent to the fertilizer tank because the farmer will not clean up would go a long way toward helping to relieve our meat and fat shortage just now.

FOOD LOSS BY TRANSIT DELAY

Railway transportation difficulties threaten to delay movements of some of the biggest crops the country has ever had. Congestion already is causing delay, and in many cases partial loss of food shipments. While it is probable that the bulk of these crops is not on the road, a continuation of present conditions would entail great losses when the crop movement gets into full swing.

Food Administration officials are receiving every day complaints from all parts of the country of railway congestions that delay food shipments, sometimes involving loss. In particular, the reports come from New York, Pennsylvania and Ohio. Every report is investigated for possible prosecution.

The Department of Agriculture's preliminary crop estimates this week showed the following enormous yields for 1917: Wheat, 659,797,000 bushels; corn, 3,191,083,000 bushels; buckwheat, 16,813,000 bushels; white potatoes, 439,686,000 bushels. Other crops are generally large also. The corn crop is a record. The yields listed are all in excess of last year's production.

With these figures in mind, it will be seen how important the question of food transportation becomes, especially in view of the war situation.

CENTRALIZED MEAT BUYING

The biggest order for meat in the history of the meat business was placed on Tuesday at the headquarters of the Meat Division of the U. S. Food Administration at Chicago. This order resulted from the policy of combining all allied buying of every kind into one agency, in order to conserve supplies and get the best results in distribution, etc.

The order covered the needs of the allied armies abroad, the Belgian relief and the enormous Red Cross requirements. The United States army and navy order was not in, and was to be added later. Details of the orders were of course not made public. The quantities were so large that it took some consultation and figuring to distribute them where they could be filled to the best advantage. The order was divided into sections and scattered throughout the trade. The army order will be placed later.

No wild-eyed muckraker ever conceived a "meat trust" as gigantic as this. With hog prices fixed, packers' profits limited and meat orders in the hands of a single authority, the meat trade comes pretty close to being a government institution.

TRADE GLEANINGS

Fire damaged the plant of the Hauser Packing Company, Los Angeles, Cal.

Armour & Company will establish a branch house on Court street at Florence, Ala.

A loss of \$10,000 was caused by a fire on the top floor of the beef house of Armour & Company in Chicago, Ill.

The Kansas City Meat Company, Des Moines, Iowa, has been incorporated with a capital stock of \$10,000 by C. C. Christy and A. Nelson.

Contract has been awarded by the Goddard Packing Company, Ogden, Utah, for the erection of a new plant at Provo City. Estimated cost, \$75,000.

The Mobile Live Stock Commission Company, Mobile, Ala., has been incorporated with a capital stock of \$2,000 by Alfred L. Staples, Hardway Young and J. R. Ingersoll.

It is reported that plans have been prepared for the erection of a \$200,000 packinghouse at the Union Abattoir, Baltimore, Md., by Corkran, Hill & Co.

Dinkel & Rapps, Queens, N. Y., have been incorporated with a capital stock of \$15,000 to deal in meat products, etc., by J. Rapps, F. and C. Dinkel, 576 Woodward avenue, Brooklyn, N. Y.

Plans are being prepared for a new addition to the Western Meat Company's plant on P street, Fresno, Cal. The new addition will cost about \$90,000 and will be used as a creamery.

Fire originating in grease room of the Indian Refining Company, located at Avenue E and 22nd street, south, Birmingham, Ala., completely destroyed the warehouse, filled with 200 barrels of oil, and several small adjacent buildings.

The firm of D. Colquhoun & Son, Inc., has been formed in Central Falls, R. I., with a capital stock of \$15,000 to conduct a pork packing and provision business, with David Colquhoun, John Colquhoun and Daniel A. Spaight as members.

BRITISH MEAT CONTROL.

(Continued from page 15.)

hands of those who had been accustomed to handle the commodity.

"It must be clear," he said, "that the maximum prices cut across all ordinary laws of supply and demand, and interference with such economic laws brings difficulties which must be met by an adjustment of prices or must be tolerated within certain limits as a lesser evil than uncontrolled prices would be. We have to face the possible evil of a shortage of supplies. If the nation is to receive its normal supplies we will have to find 40,000 tons of meat a week. There may be difficulty in finding that amount, and the government's aims are twofold.

"1. To arrange by means of a special committee for the immediate co-operation of the

trade in all matters affecting the trade, and

"2. To prepare machinery in readiness for a shortage, whether that shortage comes or not.

"There must be some system devised to insure equal daily distribution of supplies to every town and village in the country. As matters now stand competition of supply in certain centers has had a tendency to produce uneven competition and to force up prices in certain areas. There is also competition between wholesalers at the same center, although the public remains protected by the maximum prices order, under which local food committees fix prices."

As a means to assisting the Ministry and insuring co-operation in all directions Mr. Boys suggested that immediate steps should be taken to form an association to be known as the London Wholesale Meat Supplies Association, a central body with which government departments could confer and which could act as an intermediary between those departments and the trade.

It might be necessary, he said, through the instrumentality of existing government departments to arrange for the movement of stocks from the producing areas to districts which most needed supplies. Those supplies might be sent forward either as purchases made by the government or as consignments of dealers to the central body in the particular area where they were most urgently required. It was possible that the government would have to take into consideration the formation of a still more important body, though he did not anticipate any immediate necessity for such a body.

A resolution agreeing to the appointment by the Ministry of Food of a wholesale meat traders' advisory committee was adopted. The Ministry suggested six members.

A member asked if the Ministry of Food reserved the right to revise, and if need be to overrule, the decisions of the association.

"Of course," replied Mr. Boys. "If we did not reserve that right we might as well hand over the whole of the government to the association."

DEATH OF LEOPOLD DRYFUS.

The packinghouse trade was shocked this week to learn of the sudden death of Leopold Dryfus, president of the Dryfus Packing & Provision Company, Lafayette, Ind. Mr. Dryfus was active in the trade and an enthusiastic member of the American Meat Packers' Association. He was prominent at the recent convention at Chicago, and those who met him there will be grieved to know of his sudden death, which took place on November 20.

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**Prices Advanced—Receipts Continue Light—
Demand Good—Hog Packing Small—Good
Cash Buying.**

Further sharp advance in hog products took place to practically new high records. The buying was influenced by reports of good orders in the market for the Belgian Relief and for the Allies. These orders were supposed to have developed on Tuesday, and that day there was a sharp gain in prices. The strength of the market was also attributed to the light movement of hogs and the persistent strength in live hog prices.

It was pointed out that the price of hogs was not influencing the receipts. With an average price of hogs of close to 18c. a lb., the movement at the principal points is disappointingly light, and does not show that there is willingness to accept the prevailing quotations. The average at present compares with 9.64c. a year ago and 6.46c. two years ago. During the past week the receipts at the leading interior market have been 663,000 against 862,000 a year ago, and since November 1 the receipts have been only 2,064,000, a decrease of just about 1,000,000 hogs compared with a year ago. This decrease in the movement has either got to be met by decreased distribution or increased marketing.

The decrease for the past month of 1,000,000 hogs at leading western points means a loss in the supply of fat in the shape of lard of about 30,000,000 lbs., and a decrease in the amount of meats of about 125,000,000 lbs. This decrease following the decrease in the summer packing indicated that the winter season is to start off with supplies inadequate to supply an enormous demand for product which is likely to take place unless the condition is met in some artificial way. The past year the packing has shown a material falling off and for some time past exports have also decreased. Of course, at the price, there is a very great deal of economy, but something has to be eaten, and there is a material consumption of meats of all kinds. The army must have an adequate supply of meat and the allies must have an adequate supply of meat. This means that the drain upon the meat supplies must be met in some way.

The exports of meats the past three years have been enormous. For the year ended June 30 the exports were 1,949,000,000 lbs. of meat products against 1,956,000,000 lbs., the preceding year, and 1,542,000,000 for the year preceding that. The average for the three years was 1,815,000,000 lbs., compared with the average prior to the war of 1,220,000,000 lbs.

so that the average increase in exports for the past three years has been 600,000,000 lbs., and this increase in exports has been at the expense of domestic distribution or at a reduction in the stocks of food animals in the country. During the past ten years the smallest export of meat and meat products was 1,036,000,000 lbs. in 1910. The exports in 1908 were 1,826,000,000, but since that time there has been the enormous growth in the population of the country and no commensurate increase in the number of livestock.

The large supply of feedstuffs this year, particularly of low grade corn, should make for a large distribution for feeding purposes. The question, however, is whether there is sufficient number of livestock in the sections of the country where the corn is available in order to use it before it gets out of usable shape. A good many cattle are reported coming from the dry sections of the southwest, where feed is short, and in many portions of the central west the amount of feeds put in siloes is simply tremendous. The number of siloes in the country has increased vastly and the great quantities of feedstuffs which in previous years would have spoiled, are now made available for the cattle and hog feeding. The total number of siloes in the United

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States, according to a special Government report, is 404,000, with a capacity of 31,536,000 tons, which will go a long way toward caring for the soft corn as well as the other crops.

A very great deal of interest was attached to the report which came from Chicago a few days ago to the effect that the examination of the packers' books had resulted in an agreement with the packers and Mr. Cotton to the effect that the profit on the turnover should not be more than 1.5 per cent, and the profit on the total capital employed during the year not over 9 per cent.

On Tuesday a very large order, said to be a record one, was reported distributed by Mr. Cotton to the packing trade, and prices for all produce were strong on Wednesday.

BEEF.—Prices are held at the full advance. The supplies for curing are small and there is no accumulation of stock. Mess, \$31@32; packet, \$32@33; family, \$34@36; East India, \$50@52.

LARD.—Prices are irregular. The position of the market is very firm. Large sales west take the pressure off the market, and the price is quickly responsive to the buying. Quoted: City, \$27@27½, nom.; Western, \$27½@27.50, nom.; Middle West, \$27.40@27.50, nom.; refined Continent, \$29; South American, \$29.50; Brazil kegs, \$30.25; compounds, \$21½@22.

PORK.—The market has continued strong for all grades, with very limited supplies offering. Quoted: Mess, \$51; clear, \$52@57, and family, \$54@55.

SEE PAGE 29 FOR LATER MARKETS.

WAR ORDERS AFFECT PORK MARKET. Food Authorities May Next Attempt to Curb the Retail Meat Dealer.

(Special Letter to The National Provisioner from
W. G. Press & Co.)

Chicago, Ill., November 28, 1917.—Hogs show a big improvement, both in quantity and quality. For the first two days of this week there were received in eleven markets 300,000 hogs, as compared with 277,000 a week ago and 406,000 for the corresponding two days last year. The hog market is 5@10c. lower than yesterday, with a \$17.90 top against a \$17.40 a week ago. Receipts of hogs will continue heavy for the balance of the winter. Cattle are off 25@30c. from last week. Western cattle receipts will be liberal for the balance of the year with low prices. The top on best cattle this week was \$14.90, as compared with \$15 last week.

Fresh pork trade is dull. Pork loins are selling from 20@24c. per lb. Thanksgiving has created the customary dullness in all meats other than poultry, and with the hog

receipts plentiful fresh meat will continue to drag. Fresh pork will be especially slow until it gets low enough to attract the big consuming trade that has abandoned the heavy consumption of pork owing to its being much higher than fresh beef, which has been in liberal supply for two or three months. Normally this is the period of the year when fresh pork usually sells at its lowest point. With the amount of hogs coming to market we see no reason why fresh pork should not sell much lower.

Ribs, lard and pork in the future provision market have had a surprising advance, caused no doubt by the anticipated orders for pork products that were placed by Joseph P. Cotton, Chief of the Meat Division of the Food Administration. We understand that the amount of hog meats required will run to alarming proportions, so much so that other meats than pork will have to be substituted owing to the lack of sufficient hog products that can be produced on the anticipated coming winter's hog supply.

While we agree that provisions will keep high owing to the big demand, we think they will be much lower in the near future, and would buy them only on good dips. The trade at this particular time is too dull, and the supply of fresh meats too liberal for any special advance at the present time. We think today's advance in lard, pork and ribs is a full response for the present to the orders placed yesterday through the Food Commission.

The Food Administration is taking up the price of meat by the retailers. They believe exorbitant profits are being reaped by retail meat dealers. Having limited the profit of the packer to 2½ per cent. on its meat business, they now intend to take up the cudgel in behalf of the consumer. They claim they have a club which will force the retailer to respect the prices they set.

In the event the retailer fails to adhere to the prices laid down, and continues to charge exorbitant amounts for products, the Food Administration can order the meat packer whom they have licensed to discontinue selling him meats. This, of course, would put him out of business.

If the Food Administration would use the

club mentioned we will have a more wholesome meat situation and lower retail prices. In the past butchers have been "passing the buck" to the packers, claiming the packers were always the cause for high-priced meats. All wholesale meat dealers knew this was unfair, but were unable to remedy the unfortunate charges of the retailer. We have no doubt that the packers will welcome this new order of things, where all the cards will be laid face up on the table.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Nov. 24, 1917, with comparisons:

To—	PORK, BBLs.		From Nov. 1, '17, to Nov. 24, 1917.
	Week ending Nov. 24, 1917.	Week ending Nov. 25, 1916.	
United Kingdom..	33	7	33
Continent	75
So. & Cen. Am.	105
West Indies	446
Br. No. Am. Col.	96
Total	33	789	33

	MEATS, LBS.		
	Week ending Nov. 24, 1917.	Week ending Nov. 25, 1916.	
United Kingdom..	21,050,000	18,468,000	23,263,000
Continent	7,894,000	3,655,000	16,337,000
So. & Cen. Am.	5,000
West Indies	119,000
Br. No. Am. Col.	1,000
Total	28,944,000	22,248,000	39,500,000

	LARD, LBS.		
	Week ending Nov. 24, 1917.	Week ending Nov. 25, 1916.	
United Kingdom..	5,000	4,047,000	5,000
Continent	4,996,000	5,627,000	24,420,000
So. & Cen. Am.	625,000
West Indies	236,000
Other countries	2,000
Total	5,001,000	10,537,000	24,425,000

RECAPITULATION OF THE WEEK'S EXPORTS.			
From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	28,858,000	4,996,000
Philadelphia	33	56,000	5,000
Total week	33	28,944,000	5,001,000
Previous week	7,966,000	11,241,000
Two weeks ago	3,659,000	8,182,000
Cor. week last y'r	789	22,248,000	10,537,000

COMPARATIVE SUMMARY OF EXPORTS.			
	From Nov. 1, '17, to Nov. 24, '17.	Same time last year.	Decrease.
Pork, lbs.	7,000	932,000	928,000
Meats, lbs.	39,509,000	58,443,000	18,944,000
Lard, lbs.	24,424,000	25,892,000	1,468,000

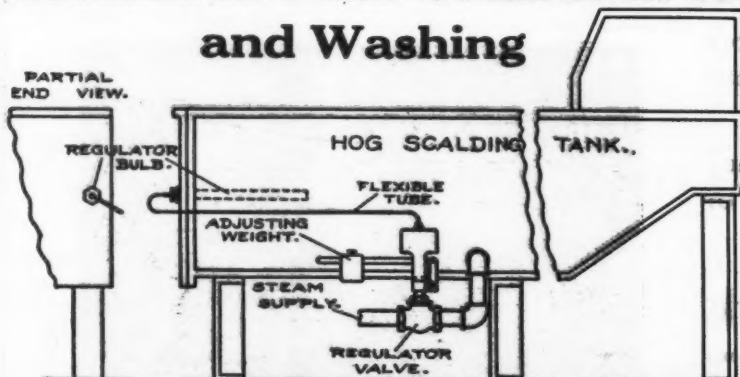
EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to European ports for the week ending Thursday, November 22, 1917, as shown by A. L. Russell's report are as follows:

Steamer and Destination.	Oil.		Cottonseed		Bacon		Beef.	Pork.	Lard.
	Cake.	Bags.	Oil.	Bbls.	Butter.	Hams.			
*Various, various	10742	3425	14201
Total	10742	3425	14201

*Details withheld by steamship companies.

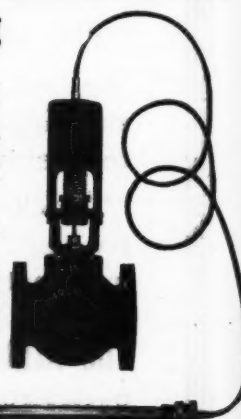
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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The market has not been active, but there has been a firm undertone due to the continued scarcity of offerings. Although there are expectations of a large movement of farm animals to market in the course of the next few months, there does not seem much confidence in a large supply of fats. Consumers are economizing, and many are buying on a hand to mouth basis, but the general effect seems to be to hold prices in check rather than to bring any pronounced decline in the list.

Foreign markets are firm, but there are no export orders of importance being filled here, according to the advices received. South American tallow is offered more sparingly, and while the belief is that these offerings will appear again, and at intervals, it is known that absorption has been free in the past. As a matter of fact, some authorities in the trade are counting on South American tallow to help ease the domestic situation.

Prime city tallow is quoted at 17½¢ @ 17½¢, nominal, and city specials at 18¢.

OLEO-STEARINE.—The market has ruled quiet at 21¢ @ 22¢, with recent sales on the basis of 21½¢. There has not been as much support from the compound lard trade as had been expected.

OLEO OIL.—The market was very firm all the week. Prices are firm, with active domestic distribution. Extras are quoted at 24¢ @ 24½¢.

SEE PAGE 29 FOR LATER MARKETS.

SOYA BEAN OIL.—The coast arrivals are rapidly absorbed. There is no pressure to sell and the arrivals both in eastern markets and on the coast rapidly work into distribution. Prices on the coast are quoted at 15½¢ @ 16¢. in sellers' tanks. Spot is quoted at 17½¢ @ 17½¢ for crude in bbls.

CORN OIL.—The market is strong, with very little available. The supply of corn for oil production is still small, and the output is limited. The market for crude is now quoted at 19¢ nom.

COCOANUT OIL.—The market shows no weak spots. The demand is good, while the offerings are readily taken off the market at full prices. Ceylon, 17½¢ @ 17¢; Cochín, 18½¢ @ 19¢.

PALM OIL.—A small amount arrived this week and was eagerly taken up at full prices. Stocks are very small and prices nominal. Prime, red, spot, 19½¢ @ 20¢, nom.; Lagos, spot, 21¢ @ 22¢, nom.; to arrive, —; palm kernel, —.

PEANUT OIL.—Prices easily respond to the advance in other oils, and with small arrivals the market is strong. Prices quoted, crude, at \$1.50 @ 1.60.

NEATSFOOT OIL.—Stocks are very small, and extreme prices are being paid for small lots. Prices are quoted, 20 cold test, \$2.80 @ 2.90; 30, \$2.65 @ 2.75, and prime, \$1.65 @ 1.70.

GREASE.—The market is strong, with prices held at full quotations. Supplies continue very light and offerings are in small volume. Offerings are still very limited. Quoted: Yellow, 16¢ @ 16½¢, nom.; bone, 16¢ @ 16½¢, nom.; house, 16¢ @ 16½¢, nom.

FOREIGN COMMERCIAL EXCHANGE.

New York, November 29.—Foreign commercial exchange rates, as far as quoted, are:

London—	
Bankers, 60 days.....	4.71
Cable transfers.....	4.76½
Demand sterling.....	4.75½
Commercial bills, sight.....	4.74½
Commercial, 60 days.....	4.70½
Commercial, 90 days.....	4.68½
Paris—	
Commercial, 90 days.....	No quotations.
Commercial, 60 days.....	5.81
Commercial, sight.....	5.75½
Bankers' cables.....	5.72½
Bankers' checks.....	5.74½
Berlin—	
Commercial, sight.....	No quotations.
Bankers' sight.....	No quotations.
Bankers' cables.....	No quotations.
Amsterdam—	
Commercial, 60 days.....	43½
Commercial, 90 days.....	43½
Bankers' sight.....	44
Copenhagen—	
Bankers' checks.....	32½

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to Nov. 30, 1917, show that exports from that country were as follows: To England, nothing; to the Continent, 76,695 quarters; to the United States, nothing. The previous week's exports were as follows: To England, 19,996 quarters; to the Continent, 75,032 quarters; to the United States, 47,084 quarters.

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

	Liver- pool.	Glas- gow.	Rotter- dam.	Copen- hagen.
Beef, tierces.....	\$4.00	\$3.50	375c.	425c.
Pork, barrels.....	4.00	3.50	375c.	425c.
Bacon.....	4.00	3.50	375c.	430c.
Canned meats.....	4.00	3.50	375c.	430c.
Lard, tierces.....	4.00	3.50	375c.	430c.
Tallow.....	4.00	3.50	375c.	425c.
Cottonseed oil.....	4.00	375c.	425c.
Oil cake.....	2.50	250c.
Butter.....	4.00	3.50	375c.	500c.

No rates to Hamburg.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, November 28, 1917.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8¢ @ 10 lbs. ave., 24½¢; 10¢ @ 12 lbs. ave., 24½¢; 12¢ @ 14 lbs. ave., 24½¢; 14¢ @ 16 lbs. ave., 24½¢; 16¢ @ 18 lbs. ave., 24½¢; 18¢ @ 20 lbs. ave., 24½¢. Sweet pickled, 8¢ @ 10 lbs. ave., 26¢; 10¢ @ 12 lbs. ave., 26¢; 12¢ @ 14 lbs. ave., 26¢; 14¢ @ 16 lbs. ave., 25½¢; 16¢ @ 18 lbs. ave., 25½¢; 18¢ @ 20 lbs. ave., 25½¢.

Skinned Hams—Green, 14¢ @ 16 lbs. ave., 25½¢; 16¢ @ 18 lbs. ave., 25½¢; 18¢ @ 20 lbs. ave., 25½¢; 20¢ @ 22 lbs. ave., 25½¢; 22¢ @ 24 lbs. ave., 25½¢. Sweet pickled, 14¢ @ 16 lbs. ave., 24½¢; 16¢ @ 18 lbs. ave., 24½¢; 18¢ @ 20 lbs. ave., 24½¢; 20¢ @ 22 lbs. ave., 24½¢; 22¢ @ 24 lbs. ave., 24¢.

Picnic Hams—Green, 4¢ @ 6 lbs. ave., 21½¢; 6¢ @ 8 lbs. ave., 20½¢; 8¢ @ 10 lbs. ave., 20½¢. Sweet pickled, 4¢ @ 6 lbs. ave., 21½¢; 6¢ @ 8 lbs. ave., 20½¢; 8¢ @ 10 lbs. ave., 19½¢ @ 19½¢; 10¢ @ 12 lbs. ave., 18½¢ @ 19¢.

Clear Bellies—Green, 6¢ @ 8 lbs. ave., 33¢; 8¢ @ 10 lbs. ave., 32½¢; 10¢ @ 12 lbs. ave., 32¢; 12¢ @ 14 lbs. ave., 31½¢; 14¢ @ 16 lbs. ave., 31¢. Sweet pickled, 6¢ @ 8 lbs. ave., 32½¢; 8¢ @ 10 lbs. ave., 32¢; 10¢ @ 12 lbs. ave., 31¢; 12¢ @ 14 lbs. ave., 30½¢; 14¢ @ 16 lbs. ave., 30¢.

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, November 28, 1917.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows:

Pork loins, 29¢ @ 31¢; green hams, 8¢ @ 10 lbs. ave., 27¢; 10¢ @ 12 lbs. ave., 26½¢; 12¢ @ 14 lbs. ave., 26¢; 14¢ @ 16 lbs. ave., 25¢; 18¢ @ 20 lbs. ave., 25¢; green clear bellies, 8¢ @ 10 lbs. ave., 32¢; 10¢ @ 12 lbs. ave., 32¢; 12¢ @ 14 lbs. ave., 31¢; green rib bellies, 10¢ @ 12 lbs. ave., 31¢; 12¢ @ 14 lbs. ave., 31¢; S. P. clear bellies, 6¢ @ 8 lbs. ave., 29½¢; 8¢ @ 10 lbs. ave., 30¢; 10¢ @ 12 lbs. ave., 30¢; 12¢ @ 14 lbs. ave., 29¢; S. P. rib bellies, 10¢ @ 12 lbs. ave., 29¢; 12¢ @ 14 lbs. ave., 28¢; S. P. hams, 8¢ @ 10 lbs. ave., 27¢; 10¢ @ 12 lbs. ave., 26½¢; 18¢ @ 20 lbs. ave., 27½¢; city steam lard, 28¢; city dressed hogs, 24½¢.

Western prices on green cuts are as follows: Pork loins, 8¢ @ 10 lbs. ave., 28¢; 10¢ @ 12 lbs. ave., 27¢; 12¢ @ 14 lbs. ave., 26¢; 14¢ @ 16 lbs. ave., 25¢; skinned shoulders, 25¢; boneless butts, 27¢; Boston butts, 25¢; lean trimmings, 23¢; regular trimmings, 20¢; spare ribs, 17¢ @ 18¢; neck ribs, 8¢ @ 9¢; kidneys, 10¢; tails, 16¢; livers, 9¢; snouts, 13¢; pig tongues, 20¢.

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OLEOMARGARINE IN CANADA.

Until the necessities of war forced the Canadian government to it oleomargarine has been barred in Canada, because of the dairy influence. Now it is to be admitted, under regulations which are as follows:

1. On and after the first day of November, 1917, and until the Governor in Council has by order declared that the present abnormal conditions have ceased, paragraph (a) of section 5 of the Dairy and Industry act, 1914, statutes of 1914, chapter seven, shall be suspended in so far as it provides that no person shall manufacture, import into Canada, or offer, sell or have in his possession for sale any oleomargarine, as hereinafter defined, and the importation, manufacture, offering for sale, and having in possession for sale of any such oleomargarine shall be permitted, subject, however, to the rules and regulations herein-after set out.

2. For the purpose of these regulations "oleomargarine" shall mean and include oleomargarine, margarine, butterine, or any other substitute for butter, which is manufactured wholly or in part from any fat other than that from milk and cream, which contains no foreign coloring matter, and which does not contain more than 16 per cent of water.

3. No person shall import or manufacture oleomargarine without having first obtained a license from the Food Controller for Canada, such license may at any time be canceled by the Food Controller for the violation of any of the provisions of these regulations or of any other regulation made by His Excellency, the Governor General in Council, or by the Food Controller.

4. No oleomargarine shall be manufactured in Canada unless it has been manufactured under the supervision of the Minister of Agriculture of Canada, and no oleomar-

garine shall be imported into Canada unless it has been manufactured under Government supervision in the country of production and is accompanied by satisfactory evidence of such supervision.

5. Oleomargarine shall not be manufactured in any premises used as or connected with a butter factory, and no butter manufacturer or any person who handles butter for the purpose of reworking or mixing it shall be given a license to import or to manufacture oleomargarine.

6. No preservative shall be used for or in oleomargarine, except salt, without the written permission of the Food Controller.

7. No person other than a manufacturer of oleomargarine shall mix oleomargarine and butter.

8. Every person who either imports or manufactures oleomargarine shall keep a book, in which is entered the date of each importation, purchase, sale and shipment of oleomargarine, and the quantity so imported, sold or shipped, the person from or to whom it has been purchased, sold or shipped; the place from, in or to which it was imported, sold or shipped, and the name of the railway or steamship company by which such oleomargarine was transported; and such book shall be at all times open for inspection by the Food Controller or any person authorized by the Food Controller to examine the same.

9. The Food Controller shall have power from time to time to regulate the price of all oleomargarine sold in Canada, and may determine the price with respect not only to the quality of the oleomargarine but also to the place in which it is sold.

10. Every package, open or closed, and containing oleomargarine, must be durably and clearly marked "Oleomargarine" on the top, bottom and sides of the package itself in printed letters not less than three-quarters of an inch square, and if such oleomargarine is exposed for sale by retail there must be attached to each parcel thereof, exposed, in such manner as to be clearly visible to the purchasers, a label marked "Oleomargarine" in printed capital letters not less than one-half inch square.

(2) Every person selling oleomargarine by retail in packages other than packages so marked shall in every case deliver the same to the purchaser in a paper wrapper on which is printed in capital block letters not less than half an inch long and distinctly legible, the word "Oleomargarine." No other printed matter shall appear on the label.

(3) In all hotels, restaurants and public eating houses where oleomargarine is served there shall be prominently displayed in some conspicuous place a placard containing the words "Oleomargarine served here," in capital block letters not less than one and one-half inches long.

(4) No label, placard or brand shall be used until it has been approved of by the Food Controller.

11. There shall be no customs duty charged on the importation of any oleomargarine into Canada that complies with the above regulations.

12. Any person violating any of the above regulations shall be guilty of an offense and shall be liable, on summary conviction, to a fine not exceeding \$500, or to imprisonment for a term not exceeding six months, or to both fine and imprisonment.



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The ALL-YEAR Cab gives drivers in the growing and shipping business full protection during cold, rainy or stormy weather—increasing their efficiency and decreasing the possibility of accidents.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Steady—Only a Limited Business Doing—Seed Moving Slowly—Mixed Consuming Advices—Unimportant Trading in Local Market.

The cottonseed oil situation remains devoid of feature. There is a minimum trading in the local contract market and only a quiet trade passing in other channels. There has been less selling pressure at crude oil centers and prices have rallied two cents or so a gallon, but the upturn was not enough to intimidate consumers who seemed bent on following a hand to mouth policy in regard to buying.

There has been a substantial upturn in the lard market, which was calculated upon by some interests to broaden the consuming demand, but it developed while the western lard market was advancing, some manufacturers of compound lard actually reduced their prices. When all is said and done, however, it is difficult to conceive of this year failing to be one of heavy manufacture of compound lard.

There doubtless is a great deal of economy in regard to the usage of the product, but on the other hand, the element of substitution is powerful and should result in big consumption of compound lard. Cotton oil interests are also confident that the year will be one of a substantial increase in the manufacture

of oleomargarine. Makers of this product are advertising more than ever before, and the fields for its consumption are broadening, also partly as a result of the high cost of living and the war exigencies.

It is noteworthy that arrangements have been made whereby the manufacture of oleomargarine in Canada is now permitted, after having been bitterly opposed until recently by strong factions. True, the permission granted for making oleomargarine in Canada is extended for the duration of the war only, but the product may take a hold in that country as it has in many other sections and a new field may have been permanently gained.

There are features connected with buying of cottonseed oil by oleomargarine makers and compound lard makers as are present in the uses of cottonseed oil for other edible purposes, i. e., manufacturers can pay high prices for cotton oil because of the high comparative prices brought for the finished products.

Some of the leading refiners assert that they are disappointed in the movement of seed from the first hands. The licensing system does not directly reach the farmer. It would seem, however, as though offerings of seed should increase, especially with the setting in of the wintry weather. The knowl-

edge that the licensing system precludes speculation, undue hoarding, or excessive buying for future requirements among the mills and other trade interests, would seemingly call for frequent selling of seed. This line of argument may exert greater influence later on but at present it is not very effective, partly because southern farmers are independent, receiving the highest prices in the generation for their cotton.

There is a feeling that the Government report on December 11 will be bullish, and authorities are on record with estimates of about 10,700,000 bales, excluding the linters. This would mean about 700,000 bales less than last year, or equivalent to a loss in cottonseed oil production of about 175,000 bales. While it is realized that supply and demand factors are not being summed up, due to the many cross currents in the situation, it might be said that this deficiency in the cotton oil production will be more than offset by the increased peanut oil crush.

Closing prices Saturday, November 24, 1917.—Spot, \$18.40@19; November, \$18.50@19; December, \$18.48@18.50; January, \$18.35@18.40; February, \$18.30; March, \$18.40@18.41; May, \$19. Sales were: December, 1,000, \$18.50@18.25; March, 1,100, \$18.49@18.38. Total sales, 2,100 bbls., prime crude, S. E., \$16.67, nom.

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Cincinnati, O.
Chicago, Ill.
Memphis, Tenn.
Gretna, La.

Closing prices, Monday, November 26, 1917: Spot, \$18.25@19; November, \$18.25@18.75; December, \$18.15@18.20; January, \$18.30@18.40; February, \$18.25@18.35; March, \$18.30@18.40; May, \$19. Sales were: November, 200, \$18.71@18.50; December, 2,100, \$18.49@18.20; January, 1,700, \$18.40@18.30; March, 600, \$18.48@18.45. Total sales, 4,600 bbls. P. Crude, S. E., \$16.67, bid.

Closing prices Tuesday, November 27, 1917: Spot, \$18.20@19; December, \$18.25@18.37; January, \$18.30@18.40; February, \$18.25; March, \$18.38@18.47; April, \$18.30; May, \$19. Sales were: December, 100, \$18.37@18.37; January, 200, \$18.39@18.38; March, 700, \$18.47@18.40. Total sales 1,000 bbls. prime crude, S. E., \$16.67, bid.

Closing prices Wednesday, November 28, 1917.—Spot, \$18.10@19; December, \$18.20@18.26; January, \$18.30@18.40; February, \$18.25@18.40; March, \$18.34@18.40; April, \$18.30@18.50; May, \$19. Total sales: December, 100, \$18.30@18.30; March, 1,600, \$18.40@18.40. Total sales, 1,700 bbls., crude, S. E., \$16.67, nominal.

SEE PAGE 29 FOR LATER MARKETS.

TEXAS CAKE AND MEAL DELIVERIES.

Cotton seed crushers of Texas who have deferred October and November shipments of cottonseed cake and meal destined to points outside of Texas may proceed with delivery of such shipments, under a ruling just made by State Food Administrator E. A. Peden of Houston. This leaves to be settled later the question of whether shipments to points outside of Texas on contracts calling for December of subsequent delivery will be permitted.

Notice of the ruling as to October and November shipments was made in a telegram to Secretary Robert Gibson of the Texas and Interstate Cotton Seed Crushers' Association, reading as follows:

"Authority is hereby given to all sellers of cottonseed cake and meal to ship their contracts made prior to November 15 and sold for November shipment, including deferred October shipment. This authority includes sales going to points both in and out of Texas, but preference must be given to orders going to drought area of Texas and New Mexico, whether sales to drought area were made prior to or subsequent to November 15."

The ruling of the Food Administrator is one of tremendous importance to cotton seed crushers of Texas, as it permits them to fill back orders which for the time under the joint agreement of the cattle men and crushers were to have been deferred until the drought area of Texas had been relieved. At present the situation of relief is working so well that the Food Administrator has thought it well to permit shipments to go ahead so long as they do not conflict with the program of relief.

SOYA BEAN FOR CELLULOSE.

An incombustible substitute for celluloid made of beans has been invented by a Japanese scientist, and is to be manufactured in Japan by a company already organized with a capital of \$1,000,000. The bean is of the soya variety and in its ornamental metamorphosis is called satolite, for its inventor, Prof. S. Sato. It is said to be produced much more cheaply than celluloid, and to have several advantages for industrial use not possessed by the latter. The factory is being completed now in the Mukojima district of Tokyo.

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COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending November 28, 1917, and for the period since September 1, 1917, were:

	Week ending Nov. 28, 1917. Bbls.	Since Sept. 1 1917. Bbls.
From New York—		
Africa	—	116
Argentina	—	866
Australia	—	245
Brazil	—	34
British Guiana	—	10
Central America	—	8
Chile	—	430
Cuba	—	1,102
French Guiana	—	163
Haiti	—	9
Mexico	—	10
Panama	—	244
Peru	—	24
San Domingo	—	203
Uruguay	—	735
*Various	—	5,446
Venezuela	—	14
West Indies	—	700
Total	—	10,359
From New Orleans—		
*Various	—	196
Total	—	196

From Michigan—		
Canada	—	884
Total	—	884
From St. Lawrence—		
Canada	—	1
Total	—	1
	Week ending Nov. 28, 1917. Bbls.	Since Sept. 1, 1917. Bbls.
Recapitulation—		
From New York	—	10,359
From New Orleans	—	196
From Philadelphia ..	—	6,336
From Michigan	—	884
From St. Lawrence ..	—	1
From Dakota	—	627
From all other ports ..	—	7
Total	—	11,440
Information concerning the following exports of cottonseed oil from various ports during September has just been released by the Government and the figures are included in the season's total in the above table:		
		Bbls.
From New Orleans	—	196
From Michigan	—	884
From St. Lawrence	—	1
Total	—	1,081

*Details withheld by Government order.

COTTONSEED PRODUCTS CENSUS.

The quantity of cotton seed received at the mills in the United States during the period from August 1 to October 31, 1917, as shown by the records of the Bureau of the Census, was 1,691,916 tons, and the quantity crushed in that period was 829,549 tons. The quantity on hand October 31 was 896,294 tons. Quantities of cottonseed products manufactured, shipped out, and on hand were:

Items.	On hand Aug. 1.	Produced Aug. 1 to Oct. 31.	Shipped out Aug. 1 to Oct. 31.	On hand Oct. 31.
Crude oil, pounds	*15,477,352	248,027,603	200,527,732	*91,806,846
Refined oil, pounds	298,757,126	146,610,755	—	195,795,184
Cake and meal, tons	92,540	399,411	330,363	161,588
Hulls, tons	56,016	191,560	169,268	78,308
Linters, 500-pound bales	102,754	204,176	125,003	119,519
Hull fiber, 500-pound bales	6,371	62,624	60,973	18,205
Notes, grabbets and sweepings, 500-pound bales	8,297	7,546	3,198	13,131

*Includes 2,918,450 and 3,175,468 pounds held by refining and manufacturing establishments and 3,371,700 and 31,947,455 pounds in transit to refiners and consumers Aug. 1 and Oct. 31, respectively.
†Includes 15,200,429 and 11,805,018 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 3,851,445 and 8,283,875 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., Aug. 1 and Oct. 31, respectively.
‡Produced from 159,317,578 pounds crude oil.
§Includes 13,592 bales of linters, 183 bales of hull fiber, and 516 bales of notes, grabbets, and sweepings stored elsewhere than at the mills.

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SOUTHERN MARKETS

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., November 28, 1917.—Crude cottonseed oil, \$1.26 bid for December. Seven per cent. meal, December, \$49.20 bid, \$49.25 asked; January, \$46.95 bid, \$48.50 asked; February, \$46.95 bid, \$48 asked; market easy; sales, 300 tons. Prime hulls, \$20@21 loose, \$24@25 sacked.

COTTON MEAL GETS RIGHT OF WAY.

As a relief measure for the drought-stricken cattle districts of Texas and New Mexico, Judge Lovett, of the Priorities Committee, has issued an order giving cottonseed cake and cottonseed meal preference in car supply and transportation to all points in those States. The order became effective on November 23.

This action was in response to a request from Governor Hobby of Texas, following a conference of cotton seed crushers and cattle men at Houston on November 17. At this conference a satisfactory price for the cottonseed products was reached and resolutions were passed urging an arrangement for the prompt shipment of the cottonseed feedstuffs to the districts where the cattle are dying on account of lack of feed.

The Food Administration is lending its assistance through its Division of Transportation, and has requested the executive officers of all the Texas railroads to exert every effort to secure the relief desired.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, November 28, 1917.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74 or 76 per cent. caustic soda, 8½¢@8¼¢. per lb.; 60 per cent. caustic soda, 7½¢. per lb.; 98 per cent. powdered caustic soda, 8¼¢. per lb.; 48 per cent. carbonate of soda, 3¾¢. per lb.; 58 per cent. soda ash, 3.15@3¼¢. per lb.; tale, 1½¢@1¼¢. per lb.; chloride of lime, 1½¢@1¼¢. per lb.; silox, \$15@20 per ton, 2,000 lbs.

Clarified palm oil in barrels, 27¢. per lb.; Lagos palm oil in casks, 25¢. per lb.; yellow olive oil, \$2.75@3 per gal.; green olive oil, \$2.50 per gal.; Cochin coconut oil, 20@22¢. per lb.; Ceylon coconut oil, 17¼¢@17½¢. per lb.; cottonseed oil, \$1.60@1.65 per gal.; soya bean oil, 17½¢@17¾¢. per lb.; peanut oil, soapmakers' 5 per cent. acidity, \$1.70 per gal. Prime city tallow, special, 18¢. per lb.; dynamite glycerine, 67¢. per lb.; saponified glycerine, 51¢. per lb.; crude soap lye glycerine, 45¢@46¢. per lb.; chemically pure glycerine, 70¢. per lb.; prime packers' grease, 15½¢@16¢. per lb.

COTTON OIL MILL REGULATION.

Effect of Government Food Control May Teach More Economical and Efficient Operation.

(Special Letter to The National Provisioner from the Fort Worth Laboratories.)

Fort Worth, Tex., Nov. 26, 1917.—The separation of hulls is so poor this month that we feel ashamed to make the report. Our last month's bulletin noted the tendency this way, but it was not expected that results would show so bad. The only encouraging feature is that attention in several cases is being paid to this point.

It is a question whether the good average oil in seed shown in the past month is due to actual seed average contents, or whether it is due to the fact that our customers are now able to judge pretty well where they can get high oil seed, and are only confirming their judgment in the seed sent in.

To the one who carefully analyzes our report it will be evident that the very abnormal conditions due to food control uncertainties, drought conditions, and late season are gradually disappearing, although we are by no means back to normal.

One paragraph of the Food Control ruling prohibits leaving over 7 per cent. oil in cake. Undoubtedly a number of mills will want to watch oil in cake more closely, especially since it has been regarded as of sufficient importance as a national problem to be included in the ruling of the Food Administration.

The matter of the proper and most efficient use of the chemist is one on which we hope to see improvement. Your chemist should be not only your analyst, but your efficiency expert. When for some unknown reason your separation or extraction is not what it should be, you should be able to get more value per unit cost from a trip of

your chemist to your plant than you do from the regular reports he sends you on your samples. We have and are handling matters of this kind and it is certain that the future will see great expansion of the highest and most profitable use of chemists along these lines.

	Avg. of all mills.	Best avg. result.	Worst avg. result.	Avg. this month last yr.	Annual avg. last yr.
Cake analyses:					
Number samples..	804	1024	6273
Moisture	7.66	7.50	7.37	7.94	7.60
Ammonia	8.03	8.83	7.97	7.93	8.07
Protein	41.29	45.36	40.99	40.76	41.48
Oil	6.46	5.65	8.42	6.42	6.52
Standard80	.64	1.06	.81	.80
Hull analyses:					
Number samples..	342	512	2421
Whole seeds and meats	0	0	0	.05	.09
Oil in cleaned hulls	1.07	.38	2.42	.73	.94
Total oil	1.17	.40	2.80	.82	1.07
\$ loss per ton, seed53	0	1.68	.26	.29
Standard	3.12	1.06	6.03	2.10	2.83
Seed analyses:					
Number samples..	62	62	553
Moisture	6.96	5.97	7.02	7.83	8.05
% oil meats	18.54	21.71	15.74	18.53	18.18
Calculated yield 100 lbs. waste:					
Gal. oil per ton..	39.3	47.4	32.3	39.3	38.5
Lbs. cake 8% ammonia	1045	950	1008	1068	1008
Ammonia in seed	4.40	4.00	4.25	4.50	4.25
Oil analyses:					
Number samples..	30	62	468
Refining loss	7.6	4.3	17.6	6.2	7.6
Color red	7.8	5.7	20.0	7.4	7.6
Free acid	2.7	1.0	5.7	2.0	1.8

EXPORTS OF COTTONSEED OIL.

Exports of cottonseed oil during the month of September, according to revised government reports, including information heretofore withheld under war regulations, are reported by customs districts as follows: From New York, 9,238 bbls.; from New Orleans, 196 bbls.; from Michigan, 884 bbls.; from St. Lawrence, 1 bbl.; from other districts, 102 bbls. Total, September, 1917, 10,421 bbls.; total, September, 1916, 21,579 bbls.

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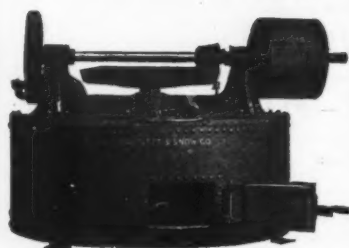
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Every dealer and handler of meat and meat products must recognize the value of working under sanitary conditions. The perishable nature of his stock admits of nothing else.

Then what are the requirements he must insist upon. There are many occasions when he cannot use hot water, but must use cold or lukewarm water, although when hot water is permissible, it should be used. It is also highly advisable that he use a cleaner that is positively odorless and incapable of causing odor. He must also insist on his cleaning material being one that is both readily and thoroughly soluble in water. And where the saving of fats and oils is of any consequence he should use a cleaner that will not saponify or destroy these substances.

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THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, November 30, 1917.—Market firm; prime Western, \$27.40@27.50; Middle West, \$27.40@27.50; city steam, 27@27½c., nominal; refined Continent, \$29; South American, \$29.25; Brazil, kegs, \$30.25; compound, 21¼@22¼c., all nominal.

Marseilles Oils.

Marseilles, November 30, 1917.—Copra fabrique, 27½ fr.; copra edible, — fr.; peanut fabrique, 232 fr.; peanut edible, — fr.

Liverpool Produce Market.

Liverpool, November 30, 1917.—(By Cable.)—Beef, extra, Indian mess not quoted; pork, prime mess not quoted; shoulders, square, 140s. 6d. New York, 135s. 6d.; picnic, 121s.; hams, long, 151s.; American cut, 154s.; bacon, Cumberland cut, 165s.; long clear, 168s. 6d.; short back, 167s. 6d.; bellies, 169s. Lard, spot price, 134s. 6d.; American refined, 28-lb. box, 135s. 6d. Lard (Hamburg), nom. Tallow, prime city, not quoted, New York City specials not quoted. Cheese, Canadian finest white, new, 130s. 6d. Tallow, Austrian (at London), 72s. 6d.

FRIDAY'S CLOSINGS.

Provisions.

The market was active and weak on the bearish hog news. Reports of large sales of lard and meats soon to be placed checked the decline.

Tallow.

The market is quiet but firm. Special loose is quoted at 18c.

Oleo Stearine.

Trade was quiet with prices firm. Oleo is quoted at 21½c, nominal.

Cottonseed Oil.

Trade was slightly larger, but mostly in the way of evening up old trades. Weakness in the provision list had no influence.

Market closed firm. Sales, 5,300 bbls. Spot oil, \$18.25. Crude in S. E., \$16.93 bid. Closing quotations on futures: December, \$18.30@18.45; January, \$18.40@18.49; February, \$18.35@18.55; March, \$18.45@18.47; April, \$18.40; May, \$19.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, November 30.—Hogs dull, 15c. lower. Bulk of prices, \$17.20@17.60; light, \$16.50@17.55; mixed, \$17@17.70; rough heavy, \$17.10@17.70; Yorkers, \$17.10@17.30; pigs, \$13@15.75; cattle, 10c. lower; beefs, \$7.25@14.75; cows and heifers, \$5@11.40; stocks and feeders, \$6@10.90; calves, \$7@13; sheep, slow; lambs, \$12.50@16.80; Western, \$9@12.90; native, \$8.75@12.25; yearlings, \$11.50@14.10.

Cudahy, November 30.—Hogs lower, at \$16.50@17.70.

St. Joseph, November 30.—Hogs slow, at \$17.20@17.65.

Sioux City, November 30.—Hogs weak, at \$17.10@17.65.

Louisville, November 30.—Hogs lower, at \$16.70@17.25.

Kansas City, November 30.—Hogs lower, at \$16.50@17.55.

Indianapolis, November 30.—Hogs lower, at \$17.25@17.75.

Detroit, November 30.—Hogs lower, at \$17@17.40.

Buffalo, November 30.—Hogs lower; on sale, 8,000, at \$17.25@17.75.

Omaha, November 30.—Hogs lower, at \$17.40@17.75.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 24, 1917.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	19,377	7,000
Kansas City	3,000	5,611	
Omaha	200	5,393	100
St. Louis	1,300	9,663	150
St. Joseph	200	4,000	600
Sioux City	500	9,000	500
St. Paul	2,700	4,000	200
Oklahoma City	950		
Fort Worth	900	1,500	
Milwaukee		1,000	
Denver	2,300	280	6,580
Louisville	100	2,300	50
Wichita	1,000	1,800	
Indianapolis	550	8,000	
Pittsburgh	300	6,000	500
Cincinnati	300	4,000	
Buffalo	200	5,600	1,600
Cleveland	200	1,500	600
New York	775	1,080	1,538

MONDAY, NOVEMBER 26, 1917.

	Cattle.	Hogs.	Sheep.
Chicago	38,000	55,000	27,000
Kansas City	26,000	9,000	8,400
Omaha	16,000	8,000	16,000
St. Louis	12,700	7,000	1,700
St. Joseph	4,000	4,000	1,200
Sioux City	10,000	12,000	3,500
St. Paul	19,000	25,000	7,000
Oklahoma City	3,150	1,450	
Fort Worth	17,000	4,000	500
Milwaukee		2,403	
Denver	8,800	1,100	32,000
Louisville	2,000	5,500	150
Detroit		3,000	
Portland, Ore.	948	2,198	35
Cudahy		1,000	
Wichita	2,800	1,763	
Indianapolis	1,900	12,000	
Pittsburgh	2,700	15,000	3,000
Cincinnati		9,194	
Buffalo	5,200	13,600	5,000
Cleveland	3,200	1,000	200
New York	3,740	6,950	9,450

TUESDAY, NOVEMBER 27, 1917.

	Cattle.	Hogs.	Sheep.
Chicago	17,000	34,550	12,000
Kansas City	11,000	13,635	11,000
Omaha	11,000	8,587	1,600
St. Louis	6,500	17,954	1,600
St. Joseph	3,000	7,000	1,500
Sioux City	2,000	1,000	2,000
St. Paul	4,800	12,000	2,000
Oklahoma City	2,700	2,500	
Fort Worth	7,000	3,000	100
Milwaukee		6,492	
Louisville	250	2,000	100
Detroit		2,100	
Cudahy		1,000	
Wichita	1,000	7,711	
Indianapolis	1,400	13,000	
Pittsburgh		6,000	300
Cincinnati		4,833	
Buffalo	750	12,500	3,000
Cleveland	140	2,000	2,400
New York	950	1,462	4,500

WEDNESDAY, NOVEMBER 28, 1917.

	Cattle.	Hogs.	Sheep.
Chicago	26,000	35,000	15,000
Kansas City	11,000	14,000	9,000
Omaha	3,300	7,800	3,000
St. Louis	4,500	13,000	2,600
St. Joseph	3,700	7,000	1,000
Sioux City	2,500	10,000	500
St. Paul		12,000	
Milwaukee		6,027	
Louisville		1,500	
Detroit		4,200	
Cudahy		2,000	
Wichita		3,361	
Indianapolis		11,000	
Cincinnati	1,000	6,970	6,000
Buffalo	125	5,100	1,800
Cleveland		3,000	
New York	1,960	4,500	2,475

THURSDAY, NOVEMBER 29, 1917.

Holiday.

FRIDAY, NOVEMBER 30, 1917.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	37,000	12,000
Kansas City	5,000	9,000	2,000
Omaha	6,600	10,000	13,000
St. Louis	3,500	11,500	800
St. Joseph	3,000	3,000	
Sioux City	2,400	5,800	6,000
St. Paul	5,200	10,600	1,500
Oklahoma City		1,500	
Fort Worth	9,000	7,000	100
Denver	4,300	1,000	15,000
Indianapolis	2,000	15,000	4,000

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 24, 1917, are reported as follows:

Chicago.

	Cattle.	Hogs.	Sheep.
Armour & Co.	12,190	34,000	16,665
Swift & Co.	7,092	20,800	22,890
Morris & Co.	9,070	16,700	12,504
Wilson & Co.	6,962	18,500	10,611
G. H. Hammond Co.	3,985	11,600	
Anglo-Amer. Provision Co.	1,206	8,700	
Libby, McNeill & Libby	4,247		
Brennan Packing Co.	5,300 hogs;		
Roberts & Oake,	5,700 hogs; Boyd, Lunham & Co., 6,300 hogs; Independent Packing Co., 8,000 hogs; Western Packing & Provision Co., 10,200 hogs; Miller & Hart, 3,100 hogs; others, 12,700 hogs.		

Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	10,030	12,172	1,806
Fowler Packing Co.	2,882		610
Wilson & Co.	7,310	8,447	1,213
Swift & Co.	11,953	7,140	3,863
Cudahy Packing Co.	6,524	7,530	6,216
Morris & Co.	8,524	9,343	750
Others	1,551	1,401	55

Wolf Packing Co., 63 cattle; Blount, 171 cattle and 294 sheep; Independent Packing Co., 279 cattle; New York Butchers, 64 cattle; Hell Packing Co., 65 cattle; United Dressed Beef Co., 380 cattle; Dold Packing Co., 154 hogs; Schwartz, Bolen & Co., 916 hogs; John Morrell & Co., 580 cattle and 137 hogs.

Omaha.*

	Cattle.	Hogs.	Sheep.
Morris & Co.	4,570	2,936	1,717
Swift & Co.	8,211	4,765	7,766
Cudahy Packing Co.	8,795	4,577	8,496
Armour & Co.	6,853	5,755	8,140
Swartz & Co.		302	
J. W. Murphy		5,375	

Lincoln Packing Co., 193 cattle; South Omaha Packing Co., 56 cattle; Kohrs Packing Co., 187 hogs; John Morrell & Co., 36 cattle.

St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co.	5,341	8,041	1,425
Swift & Co.	5,854	9,717	2,591
Armour & Co.	6,751	6,094	1,602
East Side Packing Co.	150	3,441	
St. Louis Dressed Beef Co.	2,292		
Independent Packing Co.	522	3,095	61
Sartorius Provision Co.	8	391	
Carondelet Packing Co.	10	140	
American Packing Co.	76	772	
Krey Packing Co.	118	3,470	
J. H. Belt Provision Co.		568	
Hell Packing Co.	7	1,599	

*Incomplete.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending November 24, 1917:

CATTLE.

Chicago	54,313
Kansas City	49,499
Omaha	22,112
East St. Louis	24,279
St. Joseph	13,487
Cudahy	537
Sioux City	5,347
South St. Paul	13,535
New York and Jersey City	8,867
Fort Worth	14,728
Philadelphia	3,482
Denver	4,752
Oklahoma City	13,002

HOGS.

Chicago	167,163
Kansas City	49,723
Omaha	15,565
East St. Louis	47,176
St. Joseph	33,487
Cudahy	13,384
Sioux City	25,051
Cedar Rapids	9,593
Ottumwa	8,527
South St. Paul	42,498
New York and Jersey City	29,060
Fort Worth	14,211
Philadelphia	6,361
Denver	5,811
Oklahoma City	12,919

SHEEP.

Chicago	65,382
Kansas City	14,558
East St. Louis	6,899
St. Joseph	9,030
Cudahy	242
Sioux City	7,501
South St. Paul	4,580
New York and Jersey City	31,080
Fort Worth	5,134
Philadelphia	5,866
Denver	1,087
Oklahoma City	180

Watch Page 48 for
Business Chances

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—Packer hides were sold in about normal quantity the last week. Trades were usually in large amounts and centered among a few buyers so that it can hardly be characterized as a general active market. The smaller buyers sensed the easier feeling to the situation and, as they had sufficient supplies for immediate future needs, decided to remain passive and get in later at more advantageous rates. All selections, but branded cows, received some attention, but the call was mainly for heavy branded steers which comprised about two-thirds of the movement. Prices are about half a cent under the recent peak point and seem to have steadied on that basis. Native steers were not sold in the heavy weight range. Slaughter is moderate and kill runs mainly to lighter weights. Last sales of heavies were at 35c. which is still considered the nominal market. Several lots totaling 13,000 October, November extreme light native steers moved at 28c., which is ½c. under prior movement figures. Texas steers went at 30½c. taking in about 10,000 October, November kill in heavy weights only. This is half a cent under the top price recently realized. On the day following the above transaction two sellers moved 7,500 November heavy Texas at 31c. No light or extreme light weights were sold. In view of the general declines of half a cent in most of the active selections, the underweight Texas steers are quoted nominally lower or at 28c. for light and 23c. for extreme light weights. Last business was at half a cent higher basis. Butt branded steers opened with movement of 4,000 at the former sale rate of 30½c. and later 10,000 November hides sold at 30c. More available. Colorado steers opened at half a cent reduction, several packers moving a total of about 20,000 hides at 29c. more offered, stocks are ample and kill fairly large. Branded cows were not sold. Last sales were at 23½c. In view of general decline of half a cent in other grades, these hides are only considered worth 2c. Heavy native cows sold at 32½c. for 4,000 December slaughter and 5,000 August, September kill moved at 33c. A moderate demand is noted for heavy cows and stocks are small. Slaughter is also of limited proportions. Light native cows sold at 28½c. for 5,000 October, November 45-55 lbs. hides. Regular weights last sold at 28½c., but are now available at 28c. in view of the late sales of extreme native steers at that figure and the decline of half a cent in most other assortments. Stocks are moderately large. Native bulls were quiet. Sellers are trying for 26c., but buyers are uninterested. Stocks

are slowly accumulating but as yet are not of burdensome size. Branded bulls remain passive. Stocks are not large. Normal market considered at 21@22c. for northern and 22@23c. for southern. Inside prices considered nearer the actual market.

Later.—Packer hides firm and in moderate request. 2,000 November-December natives brought 35c. 3,000 November extreme natives sold 28c. Branded steers firm last selling basis.

COUNTRY HIDES.—Country hide business locally was of meager size. Dealers did not care to accept the low prices bid by tanners but rather favored the low rates as a medium to replenishing their rather small stocks of hides with the present choice fall quality. As a result business in the originating sections was of good proportions at the low levels. The market is considered much lower than the recent high point of 25½c., but the real state is hard to define owing to the absence of business. Native steers are freely offered at 27c. without attracting attention. The former good call for steers seems to have vanished. Heavy cows were sold in connection with buffs locally at 23½c. for shipment east. Local outlets seem closed except at about a 22, 22½c. plane. Sellers as a rule talk higher. Buffs brought 23½c. for current goods locally. Other sales from nearby points were effected at 22@22½c. as to descriptions. Nominal market locally is considered about 23c. Tanners views are at 22c. No seconds were sold. These are quoted nominally at 21@22c. asked. The situation in the originating sections is active and lower with sizable sales of all weight hides as to lots and sections in a range of 22@23½c. delivered basis. Extremes sold as high as 24½c. with fair sized sales of choice fall stuff for patent leather outlet at 24c. Buyers do not consider extremes worth any premium over the buff weights and consequently talk real low figures for subsequent offerings. Branded hides are dull and quoted nominal at 19@20c. flat basis for country run. Country packer branded hides are quoted at 23@26½c. nominal as to descriptions, sections and lots. Bulls are slow and waiting. Offerings are of fair size and 20c. is considered the nominal market for country run. Buyers seem entirely uninterested. Country packer bulls quoted at 24@25c. with the outside last paid.

Later.—Countries weak. About 30,000 current buffs and heavy cows brought 23½c. Bids now of 22½@23c. Extreme quoted same basis.

CALFSKINS.—Sold down to 38c., three cars going of local first salted collection. Offerings are now of small proportions, collectors having sold skins in salt and ahead. Outside city skins are quoted at 35@37½c. nominal; country skins sold as low as 32c. with other sales at 33c. Packer calfskins were reduced in asking rates from 45c. to 43c. and again to 42c. without attracting attention. It is believed less money would be accepted. Kipskins sold at 31c. for a car of local city collection after being peddled around at 35c. for over a month. Country kipskins sold down to 27c. for small parcels. Carloads quoted down to 28c. Packer skins are in ample supply and quoted nominally at 30@35c.; inside is

considered the nominal market for the old stuff held.

Later.—Calfskins. Cities available at 37c. HORSEHIDES are quiet. Last sales of country run were at \$8.00. Tanners are talking \$7.75 and sellers decline to take less money. Stocks are moderate. City hides are quoted up to \$8.50 nominal; ponies and glues quoted at \$3.75@4.25 nominal, and colt skins at \$1.00@2.00.

Later.—Horsehides. \$7.75 bid and \$8.00 asked.

HOGSKINS quoted quiet and waiting at \$1.05@1.20 nominal for average country run with rejected pigs and glues at half rates. No. 1 pigskin strips quoted at 9@10c.; No. 2's at 8@9c., and No. 3's at 5@7c. as to measurements.

SHEEP PELTS.—Packer sheepskins rule a trifle slow for the present. Slaughter is becoming a trifle larger and sheepskin in slate have not the call that lambskin slats have. Last sales of sheepskins were at \$4.25; more offered. Lambskins last sold at \$4.50 and available stocks are small. Nothing offered at under \$4.50. Dry western pelts sold at 53c. for choice light weight Montana skins. Other varieties quoted down to 48c. Pickled sheepskins range at \$12.00@15.00 dozen nominal. Angora goatskins range at \$1.50@2.25 for full woolled skins as to lots. Common goats, \$1.00@1.15 average.

Later.—Lambskins brought \$4.60.

New York.

PACKER HIDES.—Some activity was noted this week. One packer sold about 4,500 native spready steers at 34½c. for June to September. Two other packers sold 14 cars July to November 1st spready native steers at 34½c. Another lot consisting of 8,000 spreadies June to November 1st also sold at 34½c. Three cars September and October Colorados sold at 28½c. Small packer hides quiet with few inquiries noted. Native steers are nominal at 31-32c.; inside price last paid. Cows nominal at 28c.; bulls at 24c.

COUNTRY HIDES.—The market continues to rule quiet and nominally unchanged. The general undertone remains weak and buyers' ideas are far below nominal asking rates. Western shippers are offering hides freely and finding very little encouragement as far as actual trading is concerned. Buffs are offered at prices ranging from 24@25c. and extremes are quoted according to quality, etc., at 23½@25½c. Holders and buyers' ideas continue far apart and in consequence very little trading is reported. Several cars of Ohio buffs, short hair, was offered here at 24c. and 2 cars of Penn. buffs also short hair were offered at 23½c. Northern southern, all weights, are nominally quoted at 23c. flat. Middle southern at 22c. and far southern at 20½@21c. Outside of a small lot of about 500 New York state, all weight hides, which sold at 22c. flat, no trading is noted. Carlots are held around 23c. flat. Canadian, all weights, are quoted at 23c. flat.

CALFSKINS.—Quiet. New York cities are closely sold up at recent trading prices, namely \$3.80, \$4.80 and \$5.80. Some demand is noted for 5@7 lbs. weights. Outside mixed cities are offered here at \$3.25, \$4.25 and \$5.25. Countries at \$2.75, \$3.75 and \$4.75. Kips are nominal at \$7.50 for 12@17 lbs., and \$8.25 for 17 lbs. and up.

HORSE HIDES.—Dull. Small lots of countries have sold at \$7.50 flat and a little lot of renderers' hides sold at \$8.25 flat for No. 2's. Dealers mixed hides are held around \$8. Thousand New York state hides recently sold at \$8 flat. Fronts last sold at \$6. Butts are quiet here but large sales are reported from the west.

WET SALTED HIDES.—The River Plate market rules generally quiet but a sale was (Continued on page 41.)

RENDERER!

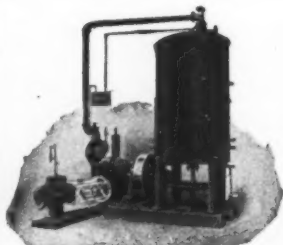
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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, November 28, 1917.

True to form, the steer trade has suffered the usual pre-Thanksgiving slump. Opening weak on Monday, with a heavy run of 38,421 cattle on sale, the trade closed 15@25c. lower, and showed a further decline of 10@15c. on Tuesday, at which time we had 18,729 cattle. On Wednesday, with estimated receipts of 25,000, which is an almost unheard of run for the day before Thanksgiving, the trade showed a further decline of 15@25c., and as compared to a week ago most everything in the steer line is off anywhere from 50@75c., with extreme cases of \$1 decline.

Butcher stuff values did not show much decline on Monday, but the market could not withstand the "bearish" influence of the heavy decline in steers, coupled with heavy receipts and very unfavorable weather, and everything in this line shows 50@75c. decline, with extreme instances of \$1@1.25 per cwt. loss on the medium kinds of heifers that a week ago were selling so awfully high. Choice butcher bulls and the weighty beefy bulls and heavy bolognas are meeting with ready acceptance, and do not show much decline, while on the light and medium grades the market is off 25@35c. per cwt., and the trade on veals having suffered its decline a week ago has reacted 50@75c., while heavy calves show but little change.

Hog receipts are increasing and Monday's supply totaled 50,945. On Tuesday we had 34,550, and today (Wednesday) receipts are estimated at 35,000, making a three days' total of approximately 120,000, as compared to 112,412 for the same period a week ago. A widening in the range of values characterizes the trade, light and light mixed grades showing a lower tendency since the opening day of the week, while on the desirable kinds we had a well sustained trade up to and including Wednesday morning, at which time the market ruled strong and active with the bulk of the choice hogs selling \$17.70@17.95; good weight mixed grades, \$17.50@17.75, and light mixed kinds, \$17.10@17.30, with healthy pigs, \$15@15.50. Wednesday's closing prices were 10@15c. lower than the early market, and while the increasing receipts may result in some lowering of values, yet, as everyone knows, the demand is phenomenal and with the government holding the "whip hand" it seems reasonable to assume that the sudden declines in the market that have for years been the bugaboo to the live-stock men will be eliminated at least to a certain extent.

Sheephouse dealings have held to about a steady level during the past two days, although the week opened with a lamb decline of 25@35c. per cwt. as compared with last week's close. The lowering of values on the killing grades has had no effect on stock suitable to go back to the country on feeding account. Desirable feeders of all kinds are scarce, and as the range season is practically over for this year, feeders will need to depend largely on short-mouthed stock for such as they require from now on. As is always the case, there is more urgent demand for the breeding and feeding varieties, now that there are but few to be had, than there was when these grades were plentiful three or four weeks ago. Wednesday's early estimate of 12,000 head looked to be more than would land on that day. Up to a late hour nothing had changed hands, as the cloud of smoke that hung over the city all morning made it impossible for traders to intelligently judge values, but with moderate receipts it seemed reasonable to expect that the trade would at least hold steady, with quotations ranging as follows: Good to choice lambs, \$16.65@16.85; medium fleshed and heavy grades, \$16@16.50; culls, \$13@14; good to choice light yearlings, \$13.75@14.50; medium fleshed and heavy yearlings, \$12.50@13.25; good to choice

wethers, \$12.25@12.50; fair to best ewes, \$10.75@11.25; poor to medium, \$10@10.50; culls, \$5.50@7.50; fancy breeding ewes, \$14@15; short-mouthed breeders, \$10@12; feeding ewes, \$9.50@10.50; feeding lambs, \$17.25@17.75.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Nov. 27, 1917.

Cattle receipts today were 16,000 head. Market steady on low-priced steers and butcher cattle, also stockers and feeders, but slow and weak on the better grades of steers. Hog supply was 10,000; market 5@10c. lower; top, \$17.70. Sheep and lamb receipts were 11,000; market steady; best lambs to killers, \$16.35.

No strictly prime steers have been here for a month; a few head last week at \$15.60, best here recently. Packer buyers apparently had orders to cheapen their droves today, as they side-stepped even medium priced steers, the best here, and picked up steers costing under \$11. Range steers sold at \$8.50@10.50; range cows, \$6.75@9.50; best native cows, \$10.50; odd head, \$11; canners, \$5.25@5.75; veals, \$9@12. The near approach of Thanksgiving is having some effect against prices; heavy receipts at all points also a good bear argument; but the fact remains that killers need immense amounts of beef, and the market is holding up well considering supply conditions.

Hog prices were off 5@10c. on the strength of a liberal run at Chicago, compared with runs as they go now. The supply is far below that of a year ago, and the general level of prices is not threatened from that source. Choice heavy hogs sold at \$17.70; best medium weights, \$17.65; best lights, \$17.45; bulk of sales, \$17.30@17.65. Pig prices are off \$1.50 from best time last week, now selling at \$15.25@16, the drop due to reduced demand from immune stock hog plants. However, pigs are good property, and will doubtless soon sell closer to fat hogs.

Fat lambs are lower this week, though the top price paid today, \$16.35, was 50 cents under full strength of the market for choice lambs. Big strings of New Mexico feeding lambs, ordinarily finding outlet among the Arkansas Valley feeders in Colorado, are being put on the market because of lighter feeding this season in the Colorado district mentioned. They sell around \$16.75, weights 55@60 lbs. Fat yearlings sell up to \$14; wethers, \$13; ewes, \$11.75.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Nov. 28.

The count in the cattle pens this week total 35,600, of which 3,000 were Southern. While there has been considerable fluctuation, the market, generally, averages stronger. This is particularly noticeable on the best grades of butcher stock. The quality, generally, shows improvement, and while the beef quotation is still \$15.50@16 on choice to prime kinds, we are not receiving anything that is selling above the \$13 mark. The bulk of the good weighty fed cattle is selling from \$11.50@12.35, and of these there are numerous sales that go over \$12. Medium cattle for the most part are moving in a range of \$10@12.25; the plainer kinds, \$9@10; common and thin cattle, including the poor grassy kinds, range from \$7.50@8.75. The buyers seem anxious for good killing butcher stock, and notwithstanding the usual dull time in light yearling cattle and heifers, which is apparent at Thanksgiving time, there is a much better movement in these grades this season than for many seasons past. The bulk of the good kinds are selling from \$9@10.50, with the top around \$11@11.25; the plain grades are quoted at \$7.50@

9; common light heifers, \$6.25@7.25. The cow trade is unevenly higher, the best of them moved at \$9@10.50; medium grades, \$6.50@7.50, while some fairly good ones of the in-between kind ranged from \$7.50@8.50.

Hog receipts continue to show increases. For the week ending today we have received something over 68,000, and we are glad to note that there is a decided improvement in quality. The market is 15@25c. lower than a week ago, but at this writing a decidedly stronger tendency is noted, especially in the good shipping weights. Today's quotations are: Mixed and butchers, \$17.40@17.75; good heavy, \$17.70@17.75; rough, \$16.85@17.15; lights, \$17.40@17.60; pigs, \$16@16.75; bulk, \$17.40@17.70.

Sheep receipts total right at 8,000 for the week. There is very little change in the market on aged offerings. They are in demand and the prices hold to a steady basis. Ewes are quoted at \$10@11; wethers, \$11@12.50; canners and choppers, \$5@8.50. Lamb quotations are perhaps 50c. under a week ago. The top for the week was \$17, but lambs must be strictly good to bring this figure; choice to prime lambs might bring a little more money, but not much. With our light receipts in this department, clearances are prompt and complete.

OMAHA

(Special Letter to The National Provisioner.)

Omaha, Neb., November 27, 1917.

Receipts of cattle last week, 59,500 head, were among the heaviest of the year to date, and the month's supply will be about 255,000 head, or the heaviest on record for November. Receipts are very largely made up of western range cattle on the cleanup order, and very few corn feds have shown up so far this season. The latter are mostly of the short fed variety, and not particularly desirable from the packers standpoint so that prices have shown declines ranging from 50 to 75c. during the past ten days. Cattle would have to be fancy to bring \$15 at this time, and bulk of the fair to good steers are selling around \$11.50@12.75. Desirable range beefs still command good strong prices, and even the commoner grades find a free outlet, the range of prices being from \$7@13, and the bulk of the fair to good stock moving around \$9@11. Outlet for cows and heifers continues broad, and prices have been well sustained of late, poor to prime "she" stock selling at a spread of \$5.25@10.25, and the bulk of the fair to good butcher stock going at \$6.25@7.25. Veal calves continue steady at \$9@12.50, and there is a broad outlet for bulls, stags, etc., at full recent quotations \$5.50@8.

The fall movement of hogs is late in getting started, and receipts last week were comparatively light, 40,000 head. Quality, however, shows some improvement, and weights are increasing. The market has not shown much change for some time. Demand is vigorous from both packers and shippers, but there is no disposition on the part of buyers to force values up unnecessarily. With 8,000 hogs here today the market was a shade lower than Monday. Tops brought \$17.70, as against \$17.75 last Tuesday, and the bulk of the trading was at \$17.50@17.60 as compared with \$17.45@17.60 a week ago.

A fairly liberal supply of sheep and lambs has been coming to market, 51,500 head last week, but desirable corn-fed stock has been extremely scarce. Short fed and warmed up lambs have suffered another 25@50c. decline, although aged stock as well as practically all kinds of feeding and breeding stock sells fully as well as a week ago. Fat lambs are quoted at \$15.75@16.75; yearlings, \$11.50@13.25; wethers, \$11@12.50, and ewes, \$9.50@11.50.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO NOVEMBER 26, 1917.

	Cattle	Calves	Sheep	Hogs
New York	2,386	2,687	6,600	11,607
Jersey City	4,548	2,858	17,494	17,402
Central Union	1,933	1,219	7,977	971
Totals	8,867	6,734	31,080	29,980
Totals last week	7,444	5,432	22,436	25,142

ICE AND REFRIGERATION

NEW CORPORATIONS.

Pawling, N. Y.—B. L. Haskins, B. B. Hampton and D. Washburn have incorporated the Pawling Dairy Co., Inc., with a capital stock of \$50,000.

New York, N. Y.—The Universal Refrigerating Co., Inc., has been incorporated with a capital stock of \$500,000. The incorporators are: J. A. Miller, 600 Bergen avenue; C. H. M. Stoeber, 79 Wall street, and T. F. Costello, 205th street and Moshulu Park, all of New York, N. Y.

ICE NOTES.

Berlin, Wis.—Fire of unknown origin destroyed the Blumenstein Creamery at this point.

LIMIT FOR STORAGE OF POULTRY.

In response to requests for information concerning its policy toward storage of poultry under federal licensing regulations the New York Produce Review quotes the Food Administration as making the following requirements:

Packers may store turkeys as usual without interference as to prices paid, on quantity put in the warehouses, provided 40 per cent shall be put on the markets before June 1, 30 per cent between June 1 and August 31, and the remaining 30 per cent before December 31.

Broiling chickens stored during the past summer and fall must be marketed 50 per cent before June 1 next, and the balance before September 1.

Other chickens stored since last summer and to be stored later must be closed out 50 per cent before May 1, 25 per cent between May 1 and August 31, and 25 per cent between September 1 and November 30.

Old roosters, ducks and geese must be marketed 50 per cent within six months of the date of storage and the balance within 12 months.

Dealers will be permitted to store poultry for their reasonable future requirements under the same restrictions affecting the time of marketing.

MARKING COLD STORAGE PRODUCTS.

In interpreting special rule 6 governing cold storage of food products, under the federal food licensing regulations, the Food Administration makes this requirement:

"Every public cold storage warehouseman or combined public and private cold storage warehouseman who, after November 1, 1917, shall keep in any cold storage warehouse any fresh meat, fresh meat products, fresh fish, game, poultry, eggs or butter that were received before November 1, 1917, shall plainly mark, stamp or tag, either upon the container wherein said foodstuffs are packed or upon the article itself, the words 'Cold Storage,' before the same are delivered out of the cold storage warehouse."

MOTOR TRUCKS AND PATRIOTISM.

"By investing in motor trucks, business men are doing a patriotic service as well as making a business investment," says C. T. Silver, Metropolitan distributor of the Kissel Kar. "They realize that it is their duty to employ those methods that give increased production and delivery of goods. The concern that still employs the old-fashioned, uncertain methods, whether in manufacturing or hauling and delivering his wares, is holding back just that much the benefits derived from the use of his products."

ACCIDENT PREVENTION IN REFRIGERATING PLANTS.

George P. Carroll, Hartford, Conn., in Refrigerating World.

(Concluded from last week.)

Cylinder Head Explosion.

Class 2. Cylinder head explosions, arising from liquid ammonia or lubricating oil being in front of the advancing piston at the end of the stroke or from a valve or other broken mechanism finding similar lodgment—six cases.

In this class of accidents, generally speaking, the cylinder head blows out and the cause remains a matter of conjecture. Such was the typical case of the Bohack explosion, Brooklyn, April 23, 1915. Sometimes the difficulty is attributed to a slug of liquid coming over through the suction valve and at other times to a too free feed of lubricating oil.

In the two Mayor explosions, New York, April 11 and 23, 1915, parts of the piston mechanism failed. With the escape of the highly compressed ammonia gas from the broken cylinder head, mingled with oil vapor at high temperature, in some instances there has been a combustion and explosion of the mixture, when coming in contact with an open light or an electric spark, that appears to have been further sustained by the outpouring of more ammonia. And sometimes the additional escaping ammonia seems to have extinguished the flames.

These secondary explosions usually have had more serious consequences than have immediately resulted from the blowing off of the heads. It is regrettable that there are so little data obtainable as to the construction and condition of the various machines that have met with such mishaps. There should be full information as to the design of the compressor valves, as to the method of lubrication, as to the design and condition of the automatic expansion valve, if one was provided, and as to every other detail that may shed light on the cause.

By way of safety, in small compression machines the entire head of the cylinder has been constructed as a combined discharge valve and safety head to lift at each forward stroke of the piston. In large machines the normal discharge valve has been placed in the head and the head itself has been made to lift only in case of abnormal pressure or strain.

The satisfactory working of various compressors thus equipped, under normal conditions of operation, has varied according to their individual details of construction and there is no record as to their reliability under critical conditions. More lately the endeavor has been to prevent the secondary consequences following the blowing off of the head.

In the Hennebohle device the normally high pressure on the discharge side of the compressor, conducted through a pipe, presses upon a piston, in opposite to a spring, so as to keep open a valve in the suction line leading to the compressor; but, in case of a breaking of the cylinder and a consequent reduction of pressure, the spring closes the



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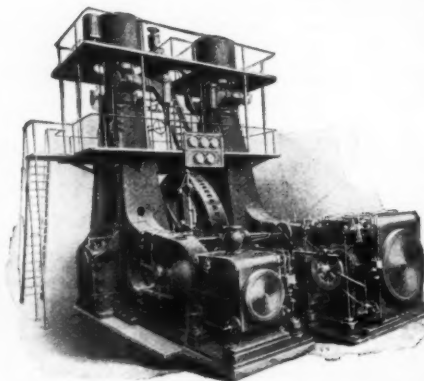
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valve so that no more ammonia can enter the compressor. There is also, a short distance from the compressor, a check valve in the discharge line to the condenser, thus preventing a back flow in case of breakage. In the yet more recent Shipley device there is a more complicated construction that has the same end in view.

Difference in the Absorption Machine.

Absorption machines, both of the continuous acting and of the intermittent type, may easily avoid liability to a similar danger. In them there is nothing similar to a compressor piston, with its constantly recurring high pressure effects. The discharge valve in the conduit from the generator leading toward the condenser may be a check-valve. In case of the intermittent absorption machine such a check valve should be so constructed that, at the end of the heating period, as the pressure in the generator begins to drop, the pressure in the condenser will have an intensive or cumulative effect in closing the valve.

Even if any such discharge valve should stick, by controlling the flow of condensing water by the pressure in the generator and by utilizing such pressure, when excessive, to interrupt the heating of the generator, as has been indicated, the last remote possibility of danger is eliminated. And if, instead of a check valve, it is desired to employ a mechanically operated discharge valve, a system of levers may be so arranged that the discharge valve, the valve controlling the flow of water to the condenser and the valve controlling the flow of steam or gas for heating the generator are all so connected as to open and close simultaneously.

Accidents from Explosive Mixtures.

CLASS 3. The explosive mixture of air and hot lubricating oil in the system—four cases.

Not merely while testing out a compression system under air pressure, preliminary to introducing the ammonia charge, is there need of great care in avoiding a heating by compression to a point where the air in front of the piston, mingled with the lubricating oil, will explode, but there is need, under some circumstances, of like care after the system is in operation. In the fatal Hawk explosion, Harrison, N. J., February 28, 1917, the disaster occurred while a vacuum was being pumped preliminary to some slight repairs, it being supposed that the air leaked in through the stuffing boxes. Accidents of this class are closely related to those of the preceding class. But instead of the cylinder head being blown out, it is more likely that some part of the high pressure piping, leading from the compressor, will burst. The only remedy available for a compression machine, aside from the use of some device like that of Hennebohle, seems to be to run the compressor as slowly as possible while air is or may be in the system and with a maximum flow of condensing water.

Neither type of absorption machine, strictly speaking, is liable to this kind of a blow out. But in the Manhattan Refrigerating explosion, New York, April 26, 1915, in a con-

WATCH PAGE 48 FOR BARGAINS

REFRIGERATION IN THE MEAT INDUSTRY

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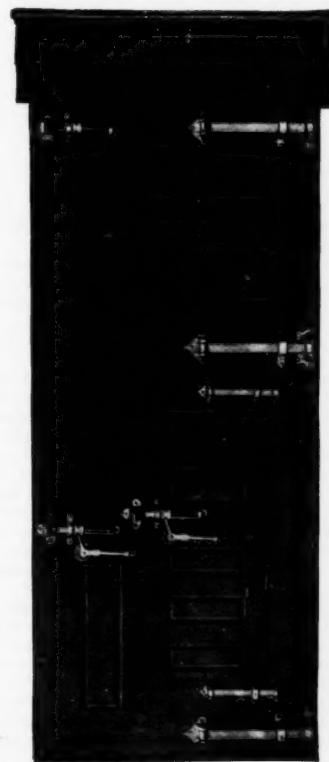
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tinuously acting machine, the breaking of a defective discharge pipe connection, between the analyzer and the rectifier, permitted an escape of gas that came in contact with a flame and resulted in a mild explosion, similar to the secondary explosions previously considered.

It is well known that continuously acting machines require more purging than do compression machines. Usually it has been believed that the presence of water in such systems lies at the root of the necessity. The evidence, however, is to the contrary. Intermittent absorption machines have run for years without purging and without renewals of the ammonia charge.

On the other hand, about the pump rod of a continuously acting machine there is a good deal of corrosion. Sometimes such a rod has to be renewed at the end of six months. For the formation of iron oxide, as recent writers on the corrosion of iron and steel maintain, air is absolutely essential. They point to the fact that iron under the sea, twenty feet below low water mark, does not corrode but that similar iron exposed to the air between high and low water mark, every twenty-four hours, suffers the maximum of corrosion. In the case of the pump rod, with the assistance of the air, the oxygen of the water, around and near the rod, separates in attacking the iron and the liberated hydrogen passes along into the machine to become the inflammable part of the foul gas, such as escaped in the Manhattan plant.

Bursting Fly Wheel.

CLASS 4. Bursting fly wheels—two cases.

In each of these cases the flying parts of the wheel broke through some part of the system containing the ammonia and released the charge. Whatever remedy there may be lies in improved governor and fly wheel construction and in so positioning the elements of the plant as to minimize the possibility of the flying parts breaking into the ammonia circuit. Obviously, neither type of absorption machine is liable to this hazard.

CLASS 5. Fire involving the plant or steam coming locally in contact with some part of the system—four cases.

All kinds of machines obviously are exposed to this hazard. The automatic relief valve as the sole means of safety has already been considered.

CLASS 6. Bursting of ammonia cylinders—two cases.

Such accidents will occur not merely when cylinders are exposed to the conditions indicated under the preceding class, but also at other times. For instance, if a cylinder is filled absolutely full at a comparatively low temperature and then the surrounding temperature rises a few degrees, it will explode. Cylinders containing liquefied carbon dioxide are provided with relief valves. It has been suggested that ammonia cylinders should also be provided with relief valves to discharge at some such pressure as 800 pounds. As cylinders in transportation are sometimes exposed to the rays of the sun in the heat of summer, it might be well that, instead of being painted black as is now universal, they should be painted white.

CLASS 7. Defective material—five cases.

CLASS 8. Attempts to disconnect parts of the system for repairs while under pressure—two cases.

No comment is necessary in reference to either of these last classes.

Another Possibility.

A word remains to be said about a condition in one other case that might have caused an explosion. In certain experimental work, a discharge valve was found to operate very sluggishly. On examination it was found to be gummed up with a sticky substance and on being allowed to become stone cold the parts were so cemented together as to require sharp blows with a hammer to separate them.

After excluding all other possible sources for this substance, suspicion pointed to the ammonia. At the inlet of the charging valve there was then interposed a wire mesh trap. And after charging from a fresh cylinder of ammonia this mesh was found to be covered

with a brown, oily and fibrous substance. Is there any evidence that a cylinder head has ever blown off in consequence of its discharge

valve becoming clogged with any such impurity? Would it not be well to equip every charging valve with a wire mesh trap?

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FOR PURCHASING DEPARTMENTS

BRECHT HOG CLEANING MACHINE.

The Brecht Company, of St. Louis, who manufacture equipment pertaining to the meat and allied industries, are manufacturing a hog cleaner, dehairer and polisher which is illustrated on the inside cover of this issue of The National Provisioner. It seems to be the right thing for this work, those who have used it say.

A customer who purchased a machine of this kind some six months ago writes that the machine has been operating steadily, and that he is able to operate it at from 50 to 75 hogs per hour over the given capacity of the machine. For the six months it has been in operation it has given him no trouble whatever, and has not cost him anything for repairs.

This is a very good recommendation, and parties interested in the purchase of a machine of this kind should investigate this machine thoroughly, as it would pay them to do so.

YORK REFRIGERATING EQUIPMENT.

The York Manufacturing Company, York, Pa., report recent installations of refrigerating and ice-making machinery as follows:

The Cleveland Provision Company, Cleveland, Ohio; a 75-ton horizontal double-acting, belt-driven refrigerating machine and condensing side, also a refrigerating system, including double pipe brine coolers, vertical accumulator and 22,000 feet of 2-in. direct expansion piping.

Cudahy Packing Company, Salt Lake City, Utah; a 100-ton high-speed, vertical single-acting machine, with motor mounted on main shaft, and condensing side, also a 100-ton shell and tube brine cooler.

General Necessities Corp., Detroit, Mich.; 51 atmospheric ammonia condensers and miscellaneous material and apparatus for overhauling their Congress street plant.

The Pratt Light and Ice Company, Pratt, Kan.; one 14-ton flooded freezing system, together with a 14-ton distilling system.

City Ice & Cold Storage Company, Battle Creek, Mich.; two 82½-ton vertical single-acting, belt-driven high-speed enclosed type machines, together with motors for driving them, and condensing side complete, also a 50-ton raw water flooded freezing system.

Libby, McNeill & Libby, Whitewater, Wis.; a 50-ton vertical single-acting high-speed enclosed type machine, arranged for direct connection to motor, also miscellaneous freezing system material and apparatus.

E. I. Du Pont de Nemours & Company, Wilmington, Del.; one 75-ton vertical single-acting refrigerating machine, direct connected to a Corliss valve engine, and condensing side, including flooded atmospheric ammonia condensers. This installation was made in their Haskell, N. J., plant.

E. I. Du Pont de Nemours & Company, Wilmington, Del.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and condensing side, also a refrigerating system, including double pipe brine coolers, 100 feet of 1½-in. brine piping and 3,000 feet of 2-in. brine piping. This installation was made in their Hopewell, Va., plant.

Tribolet Packing Company, Tucson, Ariz.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Simlet Bottling Company, Conemaugh, Pa.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Cold Car Heating & Lighting Company, 54 West street, New York, N. Y.; one half-ton

vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

A. M. & J. Solaris Company, grocers, New Orleans, La.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete. This installation was made by Mr. Chas. F. Rantz, of New Orleans, La.

Jefferson Supply Company, general store, Ernst, Pa.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

X. Fuchs creamery, Pleasanton, Cal.; a half-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

East Coast Restaurant, West Palm Beach, Fla.; a quarter-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

C. E. & B. K. Scudder, residence, Binghamton, N. Y.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

National Market, Seattle, Wash.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

F. W. Powers, Portland, Ore.; one one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Hackmaster & Reynolds, creamery and ice cream, Canton, S. D.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Steamship "Salem," New York, N. Y.; a half-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Hotel Johnson, Visalia, Cal.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

O. J. Weber Company, Los Angeles, Cal.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete. This plant was installed in F. D. Hall's Dairy, Palmdale, Cal.

Fred Reiger, meats, Covington, Ky.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

E. & M. Marzalak, Plumville, Pa.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

W. F. Amy & Son, meats, Greenville, Pa.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Young Brothers Slaughter House, Tucson, Ariz.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

M. F. Juruick, Allentown, Pa.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Young Brothers Market, Tucson, Ariz.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Mallmann Brothers, groceries and meats, Los Angeles, Cal.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Kirschbraun & Son, produce, Omaha, Neb.; one 20-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

U. S. Naval Training Station, hospital, Great Lakes, Ill.; two 6-ton vertical single-acting, belt-driven enclosed type refrigerating machines and high-pressure side complete.

H. Jewel, meats, Southold, L. I., N. Y.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Summit City Restaurant Company, Fort Wayne, Ind.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Martin Glover Company, cold storage, San Angelo, Tex.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Desel Boettcher Company, Houston, Tex.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Jefferson Medical College Red Cross Base Hospital; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

The Krug Baking Company, Dayton, Ohio; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Wolf Smith, Utica, N. Y.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Chero Cola Bottling Company, Hattiesburg, Miss.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Chicago, Burlington & Quincy Railroad Commissary, Chicago, Ill.; one 8-ton vertical single-acting enclosed type refrigerating machine, direct connected to a vertical enclosed type slide valve engine, and high-pressure side complete.

Kleman Inn, East Liberty, Pittsburgh, Pa.; one 12-ton vertical single-acting, chain-driven enclosed type refrigerating machine and high-pressure side complete.

Coca Cola Bottling Company, Norfolk, Va.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Mrs. E. M. Luther, caterer, Pittsburgh, Pa.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Ottawa County Ice Company, Miami, Okla. (for whom we recently installed a refrigerating machine), 4,250 feet of 1½-in. full weight pipe.

Watertown Consumers Brewing Company, Watertown, N. Y.; 1,160 feet of 2-in. wrought iron direct expansion piping, galvanized on the outside only.

Consumers Ice & Coal Company, Port Arthur, Tex.; a 24-in. x 7-ft. ammonia drier-cooler-purifier.

Plymouth Light and Ice Company, Plymouth, N. C.; one flooded double pipe ammonia condenser, 18 ft. 2 in. long. 8 pipes high, made of 2-in. and 3-in. pipe.

Wm. Wrigley Jr. Company, Brooklyn, N. Y.; two coils of flooded double pipe ammonia condensers, 18 feet 2-in. long, 8 pipes high, made of 2-in. and 3-in. pipe. We recently installed a 20-ton enclosed type refrigerating machine for this concern.

Cap. F. Bourland, Fort Smith, Ark. (for whom we recently installed two refrigerating machines); one 12-ton York improved raw water flooded freezing system.

De Soto Creamery & Produce Company, Minneapolis, Minn.; one 15-ton shell and tube brine cooler.

Peoples Ice & Coal Company, Warren, Ohio; 1,150 feet of 2-in. full weight direct expansion piping.

Bartels Brewing Company, Syracuse, N. Y.; one 30-in. x 10-ft. vertical ammonia drier-cooler-purifier.

Dewart Creamery, Dewart, Pa.; 1,400 feet of 1½-in. direct expansion piping for ice cream hardening rooms.

Borden's Condensed Milk Company, Jersey City, N. J.; 2,700 feet of 1½-in. extra heavy piping.

Swift & Company, Wheeling, W. Va.; 1,750 feet of 2-in. full weight piping.

Effingham Cold Storage Co., Effingham, Ill.; four flooded atmospheric ammonia condensers, each 20 ft. long, 12 pipes high, made of 2-in. pipe.

(To be continued.)

Chicago Section

Socialism sounds like smallpox: dammiffitt-don't!

General Byng sure has some "bang"-up "biff" gang right with him!

Board of Trade memberships still stick around \$5,000 net to the buyer.

Trotsky does not sound like a name intended to stick. Watch for Trotsky doing a gallopsky.

Today, Saturday, December 1, the Big Show opens up at the Stock Yards. Promises to be unusually interesting.

Jerry Sullivan says the lightweight champion of Illinois runs a grocery and meat market in Oak Park. 'Spossible!

Why shouldn't a rabbit be good and wholesome food? It wouldn't look at eats a hog or chicken would make a banquet of.

The Kaiser does not appreciate how much good he has done these United States, nor in how many ways. WE do. Thanks, Bill!

Swift and Company's sales of fresh beef in Chicago for the week ending Saturday, November 24, 1917, averaged 12.71 cents per pound.

While the h. c. of l. isn't getting much higher, it ain't sure getting any lower; and—well, we expect higher figures, and they'll come, anyhow. Watch 'em grow.

Your old friend Peter Cosgrove, of Sterne & Son Co., has been on the sick list for about three weeks. Out again and feeling better. Everybody has a good word for Pete.

J. B. ZIEGLER & CO.

**Greases, Tallows, Oils
Stearines**

**Tankage, Bones, Hoghair
Consignments Solicited
WEBSTER BLDG., CHICAGO**

Of course, eighteen-dollar hogs, including "fill," has nothing whatever to do with the high cost of bacon. The idea is ridiculous, positively; has no connection whatsoever!

Hermon Fleming, our esteemed Boston friend, may be pleased to know that his classic, "A French-Canadian's Lament," is going the rounds and causing "da harty laff."

CONSERVING TEXAS COTTON MEAL.

The United States Food Administration asks feeders and dairymen outside of the districts of the Southwest stricken by drouth not to draw on Texas and Oklahoma for their cottonseed cake and meal, but to secure it from Arkansas, Louisiana and points east of the Mississippi River.

Drouth has been so widespread and of so long a duration as to menace the cattle industry in large portions of Texas, where about 1,500,000 cattle are in a serious plight. Conservation of these cattle is extremely important because of a world shortage of meat, and transportation difficulties furnish in no small degree handicaps to this endeavor.

To devise means for relieving the feed shortage in the drouth-stricken sections of the Southwest, cottonseed crushers and cattlemen of Texas met in conference with E. A. Peden, Texas Federal Food Administrator, and Charles McCarthy, representative of the Washington office. Among the means determined upon at this conference was a sales price for cottonseed cake and meal at much below the present prevailing prices in Texas.

THE STADLER ENGINEERING CO. ARCHITECTS AND ENGINEERS

Specialists in Abattoirs, Packing Houses, Garbage Reduction Plants and Cold Storage Warehouses. Chas. Stadler, Chief Engr. For 12 years chief supervisor with Sulzberger & Sons Co. (Wilson & Co.). Room 943, Webster Building, Chicago, Ill.

H. P. Henschien R. J. McLaren HENSCHEN & McLAREN

Architects
Old Colony Bldg. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION.

D. E. Washington, Mgr. & Chief Engr.

PACKERS ARCHITECTURAL & ENGINEERING CO.

— ENGINEERS —

PACKING HOUSES, ABATTOIRS, COLD STORAGE

Manhattan Bldg., CHICAGO, ILL.

AMERICAN BOYS.

American Boys,

The best in all creation.

American Boys,

The hope of ev'ry nation;

Sons of sires that never quailed.

Now when Liberty's assailed

They are eager for the fight—

Strong to battle for the right—

For Columbia take their chance

On the battle fields of France;

With their Allies stand or fall,

And for freedom stake their all.

Shall we then our riches store

While they face the battle's roar?

Hoard our wheat and corn and cattle

While they hear machine guns rattle?

God pity him who in this strife

Reckons gold above a life,

In agony let him atone—

Live to himself and die alone.

American Boys,

On land or sea—

God bless and keep them

Wherever they be.

C. M. ALDRICH.

Nebraska City, Neb., November, 1917.

R. W. BARNES

Broker in

PROVISIONS AND LARD

49 Board of Trade, Chicago

H. C. GARDNER F. A. LINDBERG GARDNER & LINDBERG ENGINEERS

Mechanical, Electrical, Architectural
Specialties: Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations,
Investigations.
1134 Marquette Bldg. CHICAGO

CHEMICAL & ENGINEERING CO.

Expert Assistance

CHEMISTS BACTERIOLOGISTS
Chemical control of Packing Plants. Yearly
contracts solicited.

608 SO. DEARBORN ST. CHICAGO, ILL.

THERE IS AN EFFECT! THERE WAS A CAUSE!
Effect—POSITIVE INSULATION
Cause—THE BEST INSULATING MATERIAL

THE UNION INSULATING CO., Great Northern Building, CHICAGO

WORTH YOUR WHILE TO GET OUR BOOKLET

ANHYDROUS SUPREME AMMONIA

"EVERY OUNCE ENERGIZES"

NH₃

Used by most of the leading packers throughout the United States.

SUPREME means pure, dry, highest quality anhydrous ammonia.

Less power and less coal = less expense.

Better refrigeration and more satisfaction = greater efficiency.

MORRIS & COMPANY

Chicago, Union Stock Yards

CHICAGO PACKING COMPANY

Beef and Pork Packers

Boneless Beef Cuts.

Sausage Materials.

Commission Slaughterers

U. S. GOVERNMENT INSPECTION

Correspondence Solicited

**UNION STOCK YARDS
CHICAGO**

John Agar Co.

Union Stock Yards CHICAGO, ILL.

**Packers and Commission
Slaughterers**

Beef, Pork and Mutton

Members of the American Meat
Packers' Association.

BONE CRUSHERS



WILLIAMS

Williams Bone Crushers and Grinders are not alone suitable for grinding bone for fertilizer purposes, they are also suitable for crushing bone for glue and case hardening purposes. Every packer having to dispose of his bone whether Green, Raw, or Junk and Steamed bone, will do well to get in touch with Williams.

Williams machines are also suitable for Tankage, Cracklings, Beef Scrap, Oyster and Clam Shells, and any other material found around the packing plant requiring crushing or grinding.

Send for catalog No. 9.

THE WILLIAMS PAT. CRUSHER & PULVERIZER CO.

Works:
ST. LOUIS

General Sales Dept., Old Colony Bldg.

CHICAGO

67 Second St.
SAN FRANCISCO

Established 1877
W. G. PRESS & CO.
175 W. Jackson Bldg., Chicago
PORK, LARD, SHORTRIBS
For Future Delivery
GRAIN Correspondence Solicited **STOCKS**

WORTHEN, TROTT & SULLIVAN 200 Produce Exchange,
New York, N. Y.
successors to M. FRANKFORT, established 1854
BROKERS AND COMMISSION MERCHANTS
OLEO OIL—OLEO STOCK—NEUTRAL LARD—COTTON OIL—OLEO STEARINE
COCOANUT OIL
United States Food Administration License Number G-62091

Watch Page 48 for Business Chances

CHICAGO LIVE STOCK

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, Nov. 19.....	24,980	1,796	43,870	17,058
Tuesday, Nov. 20.....	10,166	2,782	28,106	12,954
Wednesday, Nov. 21.....	21,900	2,245	40,436	20,760
Thursday, Nov. 22.....	11,007	1,907	29,294	16,052
Friday, Nov. 23.....	6,597	680	28,298	8,495
Saturday, Nov. 24.....	2,946	129	19,377	5,312
Total last week.....	77,596	9,590	169,351	50,631
Previous week.....	70,381	9,862	173,014	51,037
Year ago.....	58,584	10,462	238,873	92,049
Two years ago.....	45,128	4,878	196,222	88,008

SHIPMENTS.				
	Cattle.	Hogs.	Sheep.	
Monday, Nov. 19.....	5,109	141	5,910	2,195
Tuesday, Nov. 20.....	3,588	376	3,169	3,436
Wednesday, Nov. 21.....	5,715	264	5,424	3,418
Thursday, Nov. 22.....	4,901	159	3,166	3,210
Friday, Nov. 23.....	3,566	5	2,132	2,990
Saturday, Nov. 24.....	1,004	6	2,387	...
Total last week.....	23,583	951	22,188	15,249
Previous week.....	26,925	1,272	25,172	23,507
Year ago.....	26,132	1,062	21,871	10,281
Two years ago.....	5,531	344	29,175	2,787

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Nov. 24, 1917.....	2,871,009	6,395,255	3,270,539
Same period, 1916.....	2,434,508	7,035,484	3,914,968

Combined receipts of hogs at eleven points:

Week ending Nov. 24, 1917.....	683,000
Previous week.....	633,000
Cor. week, 1916.....	917,000
Cor. week, 1915.....	588,000
Total year to date.....	22,746,000
Same period, 1916.....	27,284,000
Same period, 1915.....	22,061,000

Combined receipts at the seven leading western markets for undermentioned weeks:

	Cattle.	Hogs.	Sheep.
Week to Nov. 24, 1917.....	329,000	525,000	195,000
Previous week.....	329,000	497,000	173,000
Same period, 1916.....	288,000	714,000	222,000
Same period, 1915.....	180,000	430,000	192,000

Combined receipts at seven points for 1917 to Nov. 24, 1917, and the same period a year ago:

	1917.	1916.
Cattle.....	10,051,000	8,483,000
Hogs.....	18,455,000	21,728,000
Sheep.....	8,965,000	10,393,000

CHICAGO PACKERS' HOG SLAUGHTER.

Armour & Co.....	34,600
Anglo-American.....	5,700
Swift & Co.....	20,800
Hammond Co.....	11,600
Morris & Co.....	16,700
Wilson & Co.....	18,500
Boyd-Lunham.....	6,300
West. Pkg. Co.....	10,200
Roberts & Oake.....	5,700
Miller & Hart.....	3,100
Independ. P. Co.....	8,000
Brennan P. Co.....	5,300
Others.....	12,700

Totals.....	162,200
Previous week.....	137,600
Year ago.....	240,500

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$11.15	\$17.75	\$11.50	\$17.00
Previous week.....	10.90	17.45	11.15	16.75
Cor. week, 1916.....	9.90	9.50	8.00	11.65
Cor. week, 1915.....	8.75	6.45	5.95	8.90
Cor. week, 1914.....	8.50	7.50	5.65	8.75
Cor. week, 1913.....	8.10	7.65	4.55	7.10
Cor. week, 1912.....	8.20	7.70	4.05	7.20
Cor. week, 1911.....	6.45	6.17	3.55	5.65

CATTLE.

Good to choice steers.....	\$10.00@16.25
Yearlings, good to choice.....	11.50@16.00
Range steers.....	6.50@13.50
Stockers and feeders.....	7.75@10.25
Good to choice cows.....	7.00@8.75
Good to choice heifers.....	7.00@8.50
Fair to good cows.....	5.00@6.25
Canners.....	6.00@6.75
Cutters.....	3.75@7.50
Bologna bulls.....	7.75@10.00
Butcher bulls.....	7.00@10.00
Heavy calves.....	11.00@12.75

HOGS.

Prime light butchers.....	\$17.50@17.80
Fair to fancy light.....	17.15@17.70
Medium weight butchers, 200-240 lbs.....	17.50@17.85
Heavy weight butchers, 240-400 lbs.....	17.70@17.95
Choice heavy packing.....	17.25@17.50
Rough heavy packing.....	16.80@17.25
Pigs, fair to good.....	16.00@17.00
Stags (subject to 70 lbs. dockage).....	17.50@18.25

SHEEP.

Good to choice wethers.....	\$10.00@12.25
Good to choice ewes.....	10.00@11.25
Yearlings.....	12.50@14.50
Western lambs, good to choice.....	16.00@16.75
Native lambs, good to choice.....	16.25@16.75
Feeding lambs.....	16.00@17.50
Goats.....	6.00@8.00

CHICAGO PROVISION MARKETS

Range of Prices.

SATURDAY, NOVEMBER 24, 1917.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	\$46.50	\$46.55	\$46.50	\$46.50
LARD—(Per 100 lbs.)—				
November.....	24.77	24.87	24.77	\$27.37
January.....	24.77	24.87	24.77	\$24.80
RIBS—(Boxed, 25c. more than loose)—				
January.....	24.85	24.87	24.82	\$24.82
May.....	24.65	24.72	24.57	24.65

MONDAY, NOVEMBER 26, 1917.

PORK—(Per bbl.)—				
January.....	46.45	46.77	46.35	\$46.72
LARD—(Per 100 lbs.)—				
November.....	27.25	27.35	27.25	\$27.25
January.....	24.70	24.90	24.65	\$24.87
May.....	24.55	24.70	24.52	\$24.70
RIBS—(Boxed, 25c. more than loose)—				
January.....	24.75	25.10	24.75	\$25.10
May.....	24.60	24.92	24.60	24.92

TUESDAY, NOVEMBER 27, 1917.

PORK—(Per bbl.)—				
January.....	47.00	47.95	47.00	47.45
LARD—(Per 100 lbs.)—				
November.....	26.95	26.95	26.95	26.95
January.....	24.80	25.17	24.80	24.90
May.....	24.95	25.17	24.90	\$24.90
RIBS—(Boxed, 25c. more than loose)—				
January.....	25.05	25.75	25.05	25.55
May.....	24.95	25.70	24.95	25.52

WEDNESDAY, NOVEMBER 28, 1917.

PORK—(Per bbl.)—				
January.....	47.75	48.37	47.75	\$48.35
LARD—(Per 100 lbs.)—				
November.....	27.25	27.25	26.75	26.75
January.....	25.00	25.32	25.00	25.35
May.....	25.00	25.40	25.00	\$25.22
RIBS—(Boxed, 25c. more than loose)—				
January.....	26.10	26.25	26.05	\$26.05
May.....	25.70	26.07	25.70	\$25.90

THURSDAY, NOVEMBER 29, 1917.

Holiday. No market.

FRIDAY, NOVEMBER 30, 1917.

PORK—(Per bbl.)—				
January.....	48.00	48.30	47.90	47.30
LARD—(Per 100 lbs.)—				
November.....	26.75	26.75	25.75	25.75
January.....	25.20	25.25	24.90	24.95
May.....	25.05	25.05	24.80	24.80
RIBS—(Boxed, 25c. more than loose)—				
January.....	25.90	26.00	25.60	\$25.67
May.....	25.75	25.75	25.52	\$25.55

†Bld. †asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast.....	35	45
Native Sirloin Steaks.....	40	45
Native Porterhouse Steaks.....	40	50
Native Pot Roasts.....	25	30
Rib Roasts from light cattle.....	18	22
Beef Stew.....	16	18
Boneless Corned Briskets, Native.....	22	24
Corned Briskets, Native.....	18	20
Corned Ribs.....	17	18
Corned Flanks.....	15	16
Round Steaks.....	18	25
Round Roasts.....	20	22
Shoulder Steaks.....	24	25
Shoulder Roasts.....	20	24
Shoulder Neck End, Trimmed.....	18	18

Lamb.

Hind Quarters, fancy.....	30	35
Fore Quarters, fancy.....	25	30
Lega, fancy.....	30	35
Stew.....	20	25
Chops, shoulder, per lb.....	28	35
Chops, rib and loin, per lb.....	45	45
Chops, French, each.....	15	15

Mutton.

Lega.....	22	25
Stew.....	16	18
Shoulders.....	22	22
Hind Quarters.....	22	25
Fore Quarters.....	16	18
Rib and Loin Chops.....	30	35
Shoulder Chops.....	22	25

Pork.

Pork Loin.....	28	30
Pork Chops.....	33	35
Pork Shoulders.....	28	35
Pork Tenders.....	28	35
Pork Butts.....	30	30
Spare Ribs.....	22	22
Hocks.....	15	15
Pigs' Heads.....	12 1/2	12 1/2
Leaf Lard.....	30	30

Veal.

Hind Quarters.....	22	25
Fore Quarters.....	14	18
Lega.....	22	25
Breasts.....	16	18
Shoulders.....	16	20
Cutlets.....	35	35
Rib and Loin Chops.....	28	30

Butchers' Offal.

Suet.....	14	14
Tallow.....	7 1/2	7 1/2
Bones, per cwt.....	1 1/2	1 1/2
Calfskins, 8 to 15 lbs.....	25	25
Calfskins, under 15 lbs. (deacon).....	12 1/2	12 1/2
Kips.....	22	22

STERNE & SON CO.

Just Brokers

Tallow, Grease, Stearine
Animal and Vegetable Fats and Oils
Postal Tel. Bldg. Chicago

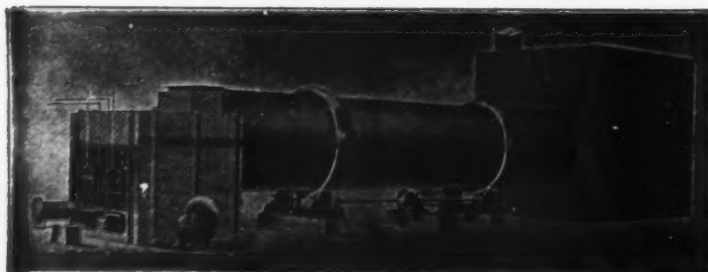
POELS & BREWSTER

32 Broadway New York

Import Agents
Hides, Skins, Pickled Pelts,
Wool, Tallow and Casings

Watch Page 48 for Business Chances

DRYERS AND CONTINUOUS PRESSES

Economical—Efficient
—Great Capacity

SAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALL

For Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.
Material carried in stock for standard sizes.

Send for Catalogue T. B.

American Process Co.

68 William St., New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Prime native steers	20 @22
Good native steers	18 @20
Native steers, medium	16 @18
Helfers, good	14 @14
Cows	10 @14
Hind quarters, choice	26 @26
Fore quarters, choice	17 @17

Beef Cuts.

Beef Tenderloins, No. 1	40 @40
Beef Tenderloins, No. 2	35 @35
Steer Loin, No. 1	42 @42
Steer Loin, No. 2	25 @25 1/2
Steer Short Loin, No. 1	50 @50
Steer Short Loin, No. 2	36 @36
Steer Loin Ends (hips)	23 @24
Steer Loin Ends, No. 2	22 @22
Cow Short Loin	15 @15
Cow Loin Ends (hips)	16 @16
Cow Loin	14 @16
Striplin Butts, No. 3	16 @20
Strip Loin, No. 1	13 @13
Steer Ribs, No. 1	30 @30
Steer Ribs, No. 2	18 @18
Cow Ribs, No. 1	18 @18 1/2
Cow Ribs, No. 2	16 @16 1/2
Rolls	17 @17
Steer Rounds, No. 1	18 @18
Steer Rounds, No. 2	17 @17
Cow Rounds	12 @12
Flank Steak	20 @20
Rump Butts	17 @17
Steer Chucks, No. 1	14 @14 1/2
Steer Chucks, No. 2	10 1/2 @11 1/2
Beef Chunks	13 @14
Beef Plates	15 @15
Medium Plates	14 @14
Briskets, No. 1	15 1/2 @15 1/2
Briskets, No. 2	14 @14
Shoulder Clods	17 1/2 @17 1/2
Steer Navel Ends	13 1/2 @13 1/2
Cow Navel Ends	9 @9
Fore Shanks	7 1/2 @7 1/2
Hind Shanks	7 @7
Hanging Tenderloins	15 @15
Trimnings	13 @14

Beef Product.

Brains, per lb.	10 @11
Hearts	11 1/2 @11 1/2
Tongues	21 1/2 @21 1/2
Sweetbreads	27 @28
Ox Tail, per lb.	10 @11
Fresh tripe, plain	7 @7
Fresh tripe, H. O.	8 @8
Livers	12 @13 1/2
Kidneys, per lb.	7 @8

Veal.

Heavy Carcass, Veal	13 @15 1/2
Light Carcass	18 1/2 @19 1/2
Good Carcass	20 @21
Good Saddles	21 @22
Medium Racks	12 @12
Good Racks	17 1/2 @17 1/2

Veal Product.

Brains, each	10 @12
Sweetbreads	35 @35
Calf Livers	23 @26

Lamb.

Good Cawl Lamb	22 @22
Round Dressed Lamb	24 @24
Saddles, Cawl	25 @25
R. D. Lamb Fores	21 @21
Cawl Lamb Fores	20 @20
R. D. Lamb Saddles	27 @27
Lamb Fries, per lb.	18 @20
Lamb Tongues, each	4 @4
Lamb Kidneys, per lb.	25 @25

Mutton.

Medium Sheep	18 @18
Good Sheep	20 @20
Medium Saddles	20 @20
Good Saddles	22 @22
Good Fores	18 @18
Medium Racks	18 @18
Mutton Legs	17 @17
Mutton Loin	17 @17
Mutton Stew	11 @11
Sheep Tongues, each	4 @4
Sheep Heads, each	12 @12

Fresh Pork, Etc.

Dressed Hogs	23 @23
Pork Loin	24 1/2 @24 1/2
Leaf Lard	30 @30
Tenderloins	32 @32
Spare Ribs	22 @22
Butts	23 @23
Hocks	21 @21
Trimnings	24 @24
Extra Lean Trimnings	17 @17
Tails	15 @15
Snouts	15 @15
Pigs' Feet	8 @8
Pigs' Heads	16 @16
Blade Bones	9 @9
Blade Meat	9 1/2 @9 1/2
Cheek Meat	20 @20
Hog Livers, per lb.	9 @9
Neck Bones	7 1/2 @7 1/2
Skinned Shoulders	24 @24
Pork Hearts	13 @13
Pork Kidneys, per lb.	13 @13
Pork Tongues	22 @22
Ship Bones	11 @11
Tail Bones	11 @11
Brains	11 @11
Backfat	24 1/2 @24 1/2
Hams	20 @20
Calas	21 @21
Beefies	23 @23
Shoulders	24 @24

SAUSAGE.

Columbia Cloth Bologna	16 @16
Bologna, large, long, round, in casings	16 @16
Choice Bologna	17 @17
Frankfurters	22 1/2 @22 1/2
Liver, with beef and pork	18 1/2 @18 1/2
Tongue and blood	22 1/2 @22 1/2
Minced Sausage	18 1/2 @18 1/2
New England Style Luncheon Sausage	26 1/2 @26 1/2
Prepared Luncheon Sausage	26 1/2 @26 1/2
Special Compressed Sausage	23 @23
Berliner Sausage	23 @23
Oxford Lean Butts	38 1/2 @38 1/2
Polish Sausage	20 @20
Garlic Sausage	19 1/2 @19 1/2
Country Smoked Sausage	20 @20
Country Sausage, fresh	25 @25
Pork Sausage, bulk or link	20 1/2 @20 1/2
Pork Sausage, short link	21 @21
Boneless lean butts in casings	43 @43
Luncheon Roll	23 1/2 @23 1/2
Delicatessen Loaf	20 @20
Jellied Roll	20 @20

Summer Sausage.

Reef Summer, H. C. (new)	41 1/2 @41 1/2
German Salami	35 1/2 @35 1/2
Italian Salami (new goods)	39 1/2 @39 1/2
Holsteiner	27 1/2 @27 1/2
Metwurst	31 1/2 @31 1/2
Farmer	21 @21
Cervelat, new	35 1/2 @35 1/2

Sausage in Brine.

Bologna, kits	2.30 @2.30
Bologna, 1/2 @ 1/2	3.10 @3.10
Pork, link, kits	2.05 @2.05
Pork, links, 1/2 @ 1/2	3.70 @3.70
Polish sausage, kits	2.00 @2.00
Polish sausage, 1/2 @ 1/2	3.75 @3.75
Frankfurters, kits	— @—
Frankfurters, 1/2 @ 1/2	— @—
Blood sausage, kits	2.30 @2.30
Blood sausage, 1/2 @ 1/2	3.10 @3.10
Liver sausage, kits	2.30 @2.30
Liver sausage, 1/2 @ 1/2	3.10 @3.10
Head cheese, kits	2.30 @2.30
Head cheese, 1/2 @ 1/2	3.10 @3.10

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 357-lb. barrels	16.50 @16.50
Pickled Plain Tripe, in 200-lb. barrels	15.95 @15.95
Pickled H. C. Tripe, in 200-lb. barrels	17.70 @17.70
Pickled Ox Loin, in 200-lb. barrels	— @—
Pickled Pork Sausages, in 200-lb. barrels	— @—
Sheep Tongues Short Cut, barrels	60.50 @60.50

CANNED MEATS.

	Per doz.
Corned, hotted and roast beef, No. 1	3.15
Corned, hotted and roast beef, No. 2	6.10
Corned, hotted and roast beef, No. 6	22.00
Corned beef hash, No. 1	1.00
Corned beef hash, No. 2	2.80
Hamburger steak and onions, No. 1	1.00
Hamburger steak and onions, No. 2	2.35
Vienna sausage, No. 1	1.15
Vienna sausage, No. 2	2.50

EXTRACT OF BEEF.

	Per doz.
2-oz. jars, 1 doz. in case	\$2.50
4-oz. jars, 1 doz. in case	\$4.50
8-oz. jars, 1/2 doz. in case	\$5.50
16-oz. jars, 1/2 doz. in case	\$6.25

BARRELLED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	\$35.00 @35.00
Plate Beef	\$40.00 @40.00
Prime Meat Beef	\$32.00 @32.00
Meat Beef	\$31.00 @31.00
Reef Hams (220 lbs. to bbl.)	— @—
Rump Butts	\$55.00 @55.00
Mess Pork	\$51.00 @51.00
Clear Fat Backs	\$56.00 @56.00
Family Back Pork	\$48.00 @48.00
Bean Pork	\$48.00 @48.00

LARD.

Pure lard, kettle rendered, per lb., tes.	\$31 @31
Pure lard	\$29 @29
Lard, substitute, tes	\$25 @25
Lard Comounds	\$22 1/2 @22 1/2
Cooking oil, per gal., in barrels	\$1.61 @1.61
Cooks' and bakers' shortening tubs	\$30 @30
Barrels, 1/2 c. over tierces, half barrels, 1/2 c. over tierces; tubs and pails, 10 to 80 lbs., 1/2 c. to 1 c. over tierces.	— @—

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	25 1/2 @27
Cartons, rolls or prints, 1 lb.	24 1/2 @25
Cartons, rolls or prints, 2 lbs.	24 1/2 @25
Shortenings, 30 @ 30 lb. tubs	22 @22

DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14 @ 16 avg.	\$36.33 @36.33
Clear Bellies, 16 @ 20 avg.	\$36.33 @36.33
Rib Bellies, 20 @ 25 avg.	\$35.83 @35.83
Fat Backs, 10 @ 12 avg.	\$32.85 @32.85
Fat Backs, 12 @ 14 avg.	\$33.10 @33.10
Fat Backs, 14 @ 16 avg.	\$33.33 @33.33
Extra Short Clears	\$34.35 @34.35
Extra Short Ribs	\$34.35 @34.35
D. S. Short Clears, 20 @ 25 avg.	\$35.10 @35.10
Butts	\$28.33 @28.33
Bacon meat, 1 1/2 c. more.	— @—

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	\$32 @32
Hams, 16 lbs., avg.	\$31 @31
Skinned Hams	\$31 1/2 @31 1/2
Calas, 4 @ 6 lbs., avg.	\$28 1/2 @28 1/2
Calas, 6 @ 12 lbs., avg.	\$23 1/2 @23 1/2
New York Shoulders, 8 @ 12 lbs., avg.	\$27 @27
Breakfast Bacon, fancy	\$44 @44
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	\$36 1/2 @36 1/2
Wide, 5 @ 6 avg., and strip, 3 @ 4 avg.	\$37 1/2 @37 1/2

Rib Bacon, wide, 8 @ 12 avg. and strip, 4 @ 6 avg.	35 @35
Dried Beef Sets	32 1/2 @32 1/2
Dried Beef Knuckles	33 1/2 @33 1/2
Dried Beef Outsoles	31 @31
Regular Botted Hams	42 @42
Skinned Botted Hams	43 @43
Botted Calas	33 @33
Cooked Loin Rolls	40 @40
Cooked Rolled Shoulder	33 @33

SAUSAGE CASINGS.

F. O. B. CHICAGO.	
Beef rounds, per set	14 @14
Beef exports, rounds	20 @20
Beef middles, per set	32 @32
Beef weasands, per piece	14 @14
Beef bladders, medium	8 1/2 @8 1/2
Beef bladders, small, per doz.	95 @95
Hog casings, free of salt, regular	95 @95
Hog casings, f. o. s., extra narrow	— @—
Hog middles, per set	25 @25
Hog bungs, export	21 @21
Hog bungs, large	11 @11
Hog bungs, medium	6 1/2 @6 1/2
Hog bungs, narrow	10 @10
Hog stomachs, per piece	— @—
Imported wide sheep casings	— @—
Imported medium wide sheep casings	— @—
Imported medium sheep casings	— @—

*Owing to unsettled war conditions reliable sheep casing quotations cannot be given.

FERTILIZERS.

Dried blood, per unit	6.20 @6.25
Hoof meal, per unit	5.90 @6.00
Concentrated tankage, ground	5.75 @5.85
Ground tankage, 11%	6.10 @6.15
Ground tankage, 9 and 20%	5.90 @6.00
Crushed tankage, 9 and 20%	5.60 @5.70
Ground tankage, 6 1/2 and 30%	35.00 @40.00
Ground raw bone, per ton	32.00 @34.00
Ground steam bone, per ton	25.00 @26.00

HORNS, HOOFS AND BONES.

Horns, No. 1, per ton	195.00 @205.00
Horns, black, per ton	55.00 @60.00
Horns, striped, per ton	55.00 @60.00
Horns, white, per ton	75.00 @80.00
Flat shin bones, 40 lbs., av. per ton	60.00 @70.00
Round shin bones, 35-40 lbs., av. per ton	60.00 @70.00
Round shin bones, 50-52 lbs., av. per ton	75.00 @85.00
Long thigh bones, 90-95 lbs., av. per ton	100.00 @165.00
Skulls, jaws and knuckles, per ton	40.00 @45.00

LARD.

Prime steam, cash	26 1/2 @26 1/2
Prime steam, loose	26.05 @26.05
Leaf	26.25 @26.25
Compound	21.00 @21.00
Neutral lard	29.50 @29.75

STEARINES.

Prime oleo	21 @21
Tallow	— @—
Grease, yellow	16 @16 1/2
Grease, A white	18 @18 1/2

OILS.

Oleo oil, extra	21 1/2 @21 1/2
Oleo oil, No. 2	20 1/2 @21
Oleo stock	20 @20
Linsed, per gal.	1.08 @1.10
Corn oil, loose	17 1/2 @17 1/2
Soya bean oil, seller tank, f. o. b. coast	15 1/2 @15 1/2

TALLOW.

Edible	18 1/2 @18 1/2
Prime Country	— @—
Packers' Prime	17 1/2 @18
Packers' No. 1	17 1/2 @18
Packers' No. 2	15 1/2 @16

GREASES.

White, choice	19 1/2 @20
White, "A"	19 @19 1/2
White, "B"	17 @17 1/2
Bone, naphtha extracted	— @—
Crackling	— @—
House	15 1/2 @16
Yellow	16 @16 1/2
Brown	12 1/2 @14 1/2
Glycerine, C. P.	70 @71
Glycerine, dynamite	85 @87
Glycerine, crude soap	50 @52
Glycerine, candle	nom. 55 @56

COTTONSEED OILS.

P. S. Y., loose, Chicago	— @—
P. S. Y., soap grade	nom
Soap stock, hbls., concn., 62 @ 65 f. a.	8 1/2 @8 1/2
Soap stock, loose, reg., 5 1/2 f. a. Tex.	4 1/2 @4 1/2

COOPERAGE.

Ash pork barrels, black iron hoops	1.30 @1.32 1/2
Oak pork barrels, black iron hoops	1.40 @1.42 1/2
Ash pork barrels, galv. iron hoops	1.50 @1.55
Red oak lard tierces	1.95 @1.97 1/2
White oak lard tierces	2.20 @2.25
White oak ham tierces	3.50 @3.50

Prices f. o. b. Chicago.

CURING MATERIALS.

Refined saltpetre, granulated	31 @31
Refined saltpetre, crystals	37 @37
Refined nitrate of soda, gran., f. o. b. N. Y.	6 1/2 @6 1/2
Refined nitrate of soda, crystals	6 1/2 @6 1/2
Sugar	— @—
White, clarified	7 1/2 @7 1/2
Yellow, clarified	7 1/2 @7 1/2
Plantation, granulated	— @—

F. O. B. Chicago.

Ashton, in sacks, 224 lbs.	3.00 @3.00
Ashton, car lots, per sack	2.85 @2.85
English packing, T. H. & Co., car lots, per sack	— @—
English packing, Chesbire, car lots, per sack	— @—
English packing, pure dried, vacuum, per sack	— @—
English packing, Liverpool ground alum, per sack	— @—
Michigan, granulated, car lots, per ton	8.70 @8.70
Michigan, medium, car lots, per ton	9.70 @9.70

Prices f. o. b. Chicago.

*Stocks exhausted.

Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

What Are You Doing About Credit and Delivery Costs?

By a Veteran Retailer.

The Committee of Public Safety in a nearby city has worked out a plan to reduce grocers' credit and delivery costs which will doubtless be of vast benefit to them. The same thing could be done for butchers in any good-sized city. It would be of inestimable value, and perhaps save many of them from financial ruin.

The committee reports that one of the reasons for the high cost of food and of doing business, and the resulting small profits, is the extent to which prices have to be padded to cover large deliveries and credit extended. All this can be applied to the butcher just as well as to the grocer. The committee is sending out the following inquiry, and if carefully read the butcher will be astounded at the enormous expense attached to the delivery and credit system of a retail butcher shop, and will readily see what it means to him.

There is just one thing for him to do and do quickly, and that is to organize. If an association is already formed, its members should get busy and devise ways and means to abolish delivery and credit entirely. It can be done.

The following questions were sent out to grocers:

- Total amount of credit sales each day?
- Total amount of cash sales?
- Cost of delivery service per year?
- Number of motor cars?
- If cars have speedometers, keep a record of mileage for one week by days, and give the total.
- Wages of drivers per year?
- Hours spent each day delivering?
- What does the driver do with his time when not delivering?
- Gasoline and oil (give weekly or monthly amount)?
- Cost of tires, shoes and tubes purchased last year?
- Garage rent?
- What did repairs to your car cost last year?
- How much was the license or State tax?
- Or if teams, number of teams, wages of drivers, how many hours spent each day delivering?
- Feed and bedding per year?
- Stable rent?
- Repairs of wagons last year?
- License or State tax?
- Shoeing of horses per year?
- New harness and repairs to harness?
- Are you using both teams and motor cars?
- How much did you pay for delivery baskets or boxes?
- How much capital have you invested in motor cars or teams or both?
- How much did you spend for special equipment, such as extra tires, rims, tools, etc.?
- How much did your horses cost you? Your wagons, harness, blankets, rain covers, canvas covers for trucks, etc.?
- Cost of insurance for cars or teams?
- Was there any extra delivery expense last year due to cars or horses being out of service?
- How many hours per week are your teams or cars used for bringing goods from the wholesale market?

How many hours a day do you personally devote to making up orders for delivery or supervising delivery?

What other clerks look after delivery, and what part of their time is so spent?

What wages do you pay such man or men? Could all this be saved if you abolished delivery?

Cost of Extending Credit.

Average amount of money on your books from unpaid credit accounts from year to year?

Bookkeeping cost? Wages of bookkeeper per year?

How much of your bookkeeper's time is spent on work not connected with credit business?

How much of your personal time is spent on work made necessary by doing a credit business?

How much have you invested in patent credit accounting systems?

Annual cost of billheads, envelopes and stamps to send out statements?

How much did you lose through bad debts last year?

What expense are you put to each week on account of doing a credit business which would be saved if you did no credit business?

These are the questions you can ask yourselves, and in answering them you will begin to realize what delivery and credits mean.

What is not mentioned is the annoyance and trouble in securing suitable help, the constant worry of bad debts, and the great mental strain it means to you daily.

What a pleasure business would be if all this could be dispensed with. The customers who are able to pay servants could send them for the meat. Those who have no servants could carry it home themselves with no loss of dignity.

In many Southern cities the woman of the house goes to market with her basket on her arm, or with her man or maidservant to carry it if it is too heavy. It is an old-established custom, and the wealthy woman takes it as a matter of course, never having known anything different. There is no good reason why the same thing could not be done in all large cities.

With the cost of delivery and credit abolished, meat could be sold cheaper because of the enormously decreased overhead charges.

With the constantly increasing cost of goods many changes must inevitably take place in the way business is done, and among

the changes will surely be the discontinuing of delivery and credit. Butchers will be compelled to reduce their "overhead" in every possible way, and as it must be unanimous the associations should work together to bring about this much-desired and necessary change.

If not, many will be forced out of business, because much of their working capital is tied up in their books, and a great part is paid out for delivery expense. L. A.

LOCAL AND PERSONAL.

Walter Betterman, a meat dealer on Poplar street, Johnstown, Pa., has purchased Walter Blum's meat market on Vine street.

The Greenfield Cash Market, Greenfield, Mass., formerly conducted by Raymond Lapointe, who went into bankruptcy a short time ago, has been reopened by Charles Syriac.

H. G. Stephens has sold his meat market in Watertown, N. Y., to Joseph Spano.

Doepel's market has been moved from 5 Spring street to 119 Main street, White Plains, N. Y.

John Clemons and Edward Feige purchased Phillips Brothers' meat market on Bridge street, Greenfield, Mass.

Harry Despotopoulos has opened a provision market on Grove street, Clinton, Mass., where R. J. McIntyre has a meat market.

H. Klebanoff, who for several years has conducted a meat and grocery store at the corner of Gilbert avenue and Greenwood street, New Haven, Conn., has moved into his new store.

Jacob Heed has moved his fish business to 62 Hiram street, New Brunswick, N. J.

Harry Rein, proprietor of the New York Meat Market, Hiran and Neilson streets, New Brunswick, N. J., will enlarge his store and make improvements.

Jack Taylor has sold the City Meat Market in Ryan, Okla., to W. C. Bradley and H. F. Crowley.

Charles Stonequist has purchased the grocery and meat market in Osage City, Kan., formerly conducted by Robert Goss.

F. C. Fenwick has purchased C. C. Whitton's meat market in Hill City, Kan.

Brew & Lynch have sold the City Meat Market in Athol, Okla., to J. R. Lloyd.

A meat market has been opened in Quay, Okla., by J. H. Freeman.

Nicola Monti was held up in his store, the North Providence Grocery and Meat Market, 1073 Charles street, Marietta, R. I., at the point of a revolver by two men and robbed of \$970.

Bert Fletcher has sold his meat market in Pratt, Kan., to Eugene Ferrin.

A meat market has been opened on East Main street, Towanda, Kan., by C. V. Moore.

A meat market will be opened in Burlingame, Kan., by Walter S. Droege.

A meat market has been opened in Gridley, Kan., by L. D. Funk.

Buckley & Inman will open a grocery and meat market in Alva, Okla.

The Little Meat Market and H. R. Paden & Co., both in Geary, Okla., have consolidated.

A meat market is being installed in connection with the Lindeman Brothers grocery store at 129 South Santa Fe avenue, Salina, Kan.

F. K. Platter and his son, Ralph Platter, have opened a meat and grocery market at 120 East Third street, Pittsburg, Kan.

What the Cat Said

Our shop cat sez that she'd rather the boss would carry the keys than the "trusted employee." "Cos then," sez she, "I gits me breakfus earlier!"

We're still wondering what she means!

Frank Piper has moved his meat and grocery market to a new location in Hoyt, Kan.

Mr. Bump has sold his meat market in Welch, Okla., to William Warwick, Jr.

James Whitlock has opened a meat market in Dearing, Coffeyville, Kan.

Fred W. Black has been succeeded in the meat business at Augusta, Mich., by Charles Jones.

John Beigle has engaged in the meat and fish business in Laurium, Mich.

Eckert & Giles have opened in the meat and grocery business on East Superior street, Alma, Mich.

Roff & King have begun the erection of a cold storage plant in connection with their meat market at Prescott, Wash.

W. H. Washburn has purchased the business of the Tupper Meat Co., Brewster, Wash.

H. A. Jonghin, of the Pioneer Meat Market, Libby, Mont., has begun the construction of four freezing rooms.

Henry Vohs has disposed of his meat market in McDonald, Neb., to M. Dean.

H. Beagle has opened in the meat business in Falls City, Neb.

V. C. Kline has sold out his meat business in Ewing, Neb., to Walter Trussell.

The meat market of J. E. Burns, Titonka, Ia., has been destroyed by fire.

F. G. Bleedorn has sold his meat market in Alford, Iowa, to Henry Lottmann.

The Northwestern Meat Market, Boone, Iowa, has been incorporated with a capital stock of \$10,000 by Robert McBirne, D. E. Patrick and J. C. Collister.

Clyde Johnson will open a meat market in Danbury, Iowa.

James Crawford opened a meat market in Estherville, Iowa.

Rufus Rohede sold out his meat market in Rock Rapids, Iowa, to M. P. Nielsen and Guy Sherman.

John Beigle will open a meat market in Laurium, Mich.

Frank Davis will open a meat market in Belfield, N. D.

Andrew Haugen opened a meat market in Volga, S. D.

H. C. Robsahm bought the meat market in Wessington Springs, S. D., of O. H. Bengtson.

William Werder opened a meat and grocery market in Ashland, Wis.

People's Beef & Provision Company of Duluth, Minn., have opened a meat market in Bayfield, Wis., with A. I. Goldfine as manager.

A. K. Berg will open a meat market in Dalton, Minn.

Carl Rosberg sold his meat market in Deerwood, Minn., to John Greve.

The Palace Meat Market at Hibbing, Minn., has been opened by J. L. Williams.

I. M. Williams sold out his butcher shop in Nevis, Minn., to J. A. Barnes.

A meat market will be opened in Wheeler, Wis., by Mammie Ownes.

The meat firm of Bush & Rudolph, which has been in business at 6 Church street, Gloversville, N. Y., for the past two years, has dissolved. Walter Bush has retired and Glen Rudolph will conduct the business.

The new public market on Thomaston avenue, Waterbury, Conn., has been opened.

Albert A. Ehrman, aged 58, proprietor of the Union Market, died at his home, 613 West Capitol avenue, Little Rock, Ark., after a brief illness.

MINN. MEAT DEALERS ORGANIZE.

Retail meat dealers of the state of Minnesota have formed a state organization with 100 members already in, and expect to increase the enrollment to over four hundred. There are about 800 meat dealers in the state. A meeting for permanent organization will be held at Minneapolis early in the new year. The temporary officers are: Peter Espenson, Winthrop, president; Andrew Saffert, New Ulm, treasurer; Gus V. Ward, St. Peter; N. M. Hermanson, Mankato; A. J. Hodapp, Madelia; R. E. Sell, Buffalo Lake; W. J. Reiss, LeSueur; W. C. Hirmer, Redwood Falls; Fred Hein, New Germany, are the directors.

HIDE AND SKIN MARKETS.

(Continued from page 30.)

made early in the week of 10,000 LaBlanca frigorifico steers at a little better than 33c. 4,000 Argentine steers sold at 33c. A sale was made of 4,300 Venezuelan packer hides, about 56 lbs. average, landed weights, at 28c. for shipment New York reweights. The market for spot hides rules quiet. Brazilian Bahias are held at 24c. Sao Paulo hides at 27c. last paid. Cuban hides are weak. Havana regulars nominal at 22c. Mexico city hides are quoted at 24@25c. Campos at 22@22½c.

Boston.

It is difficult to get a correct report of the market in Boston in view of the fact that some brokers are holding for high prices while others are apparently knocking the market for the purpose of weakening prices at gathering points. It is apparent that some dealers have sold short and want to break down the market for the purpose of buying in at lower rates. The latter part of last week the market was fairly active, with sales at low prices. Tan-

ners are still interested in hides at low figures but it is not so easy to get dealers to let go their holdings as it was a few days ago. The market on Ohio extremes ranges from 23 to 25c. according to the seller's need of liquidating. Sales have been made around 24c. for good Ohio extremes and rumors are heard of sales at 23 to 23½c., but these lack confirmation. Bufts are stronger than extremes being quoted at 24 to 25c. and because of the better demand for heavy leather than for light the supply of these is not as large. The southern market is unsettled with low prices talked but not confirmed. Northern southern all weights are held generally at 23c. Tanners have reported buying good southern extremes at 22c.

The calfskin market is quiet, with tanners afraid to buy, fearing a decline in prices. Dealers are confident that they can secure the present asking figures, as no large kill is expected before spring and the small supplies which are being received would not cover a normal demand. Dealers are holding 5 to 7's at \$3.25@3.50; 7 to 9's, \$4.25@4.50; 9 to 12's, \$5.25@5.50. Southern calfskins have been offered at 28c., which was the last selling price, but have not secured any bids.

There is a new order of things in the American kitchen

A real business-building opportunity for the grocery trade

New ideas in cooking and serving prevail in the modern household.

The young housewife of today does not cook as her mother did—lighter and daintier dishes are taking the place of heavy, rich meals. Hard kitchen work is becoming more and more unpopular. The national advertising of Libby's Packaged Foods is playing a big part in changing the old order.

Women everywhere are being shown an easier and better way to serve more appetizing and satisfying meals with less labor and less waste.

Thousands of families who rarely, if ever, bought packaged foods are now buying Libby's. Retailers and jobbers everywhere who are supporting the Libby campaign know the great opportunity for more sales that this new market offers them.

Libby, McNeill & Libby, Chicago

Libby's

New York Section

J. I. Russell, head of Wilson & Company's branch house department, was in New York during the past week.

Swift & Company's sales of beef in New York City for the week ending November 24, 1917, averaged as follows: Domestic beef, 14.89 cents per pound.

Dinkel & Rapps have incorporated with a capital of \$15,000 to do a business in meat products at 576 Woodward avenue, Brooklyn. The incorporators are J. Rapps and F. and C. Dinkel.

Levy & Ornstein, Inc., has been incorporated to do a meat, fish and produce business in the Bronx, with a capital stock of \$2,000 by Lucien and Bertie Levy and Gustave Ornstein.

Wm. Lynde, of Wilson & Company's wholesale market and cut meat department, Chicago, was in town for several days. From the smile on Bill's face he evidently continues happy.

Abe Frank, the calfshead king of First avenue, had calves' brains as the piece de resistance of his Thanksgiving dinner. Turkey was high and poor; besides, he's in the business, and knows what's good.

George MacDougal, manager for the Sinclair Sales Co., of West 14th street, died suddenly on Tuesday, November 27, on his way to the train at Yonkers. He was widely known and popular in the trade.

The New York Food Distributors Association met on Tuesday to consider adoption of a constitution and by-laws, and to make plans to co-operate with other agencies in food handling and conservation in the metropolitan district. Packers, butchers and others affiliated with the meat and provisions trades are represented in this organization.

Christian J. Bardes, who for more than forty years had a butcher shop in New Brighton, S. I., died Sunday of apoplexy while on his way home from church. He was 68 years old. Mr. Bardes was born in Stapleton. He was a director in banks and building and loan associations, and was active in the civic organizations. He leaves his wife, one daughter and one son.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending November 24, 1917, by the New York City Department of Health: Meat—Manhattan, 101 lbs.; Brooklyn, 22,590 lbs.; Queens, 6 lbs.; total, 22,697 lbs. Fish—Manhattan, 1 lb. Poultry and Game—Manhattan, 4,020 lbs.; Brooklyn, 11 lbs.; total, 4,031 lbs.

The following nominations for officers of the New York Mercantile Exchange for the ensuing year have been made: President, Julius D.

Mahr; vice-presidents, first, Ira C. Barnes; second, Alexander Moir; third, John G. Hadden; fourth, Andrew Davey. Treasurer, Howard J. Runyon. Executive Committee, J. Leo Honigman, William J. Merriman, Charles F. Droste, Jr., Harry A. Bemis, Juan A. Babcock, L. V. Frost, William J. Farrell, A. Honigsberg, Chester E. Saxton.

While almost every boss butcher is more than willing to close at 6 P. M., there are many who find it necessary to open before 7 A. M. for the delivery of restaurant and hotel orders. It often happens that that class of trade must have their orders delivered early, and if they are any great distance from their butcher it takes from a half hour to an hour to deliver. Everybody knows that 8 o'clock is entirely too late for some orders to reach their destination. The question remains, what is a good union shop to do under these circumstances? As it is not always possible for the boss to hop on his "tin lizzie" and deliver his orders himself, who can answer this satisfactorily?

The Thanksgiving turkey market was a striking exemplification of how the law of supply and demand can't be repealed. The Food Administration announced that only frozen turkeys should be offered, the fresh birds being saved for the Christmas trade as a conservation measure. Prices were fixed at 23 to 32 cents wholesale, and 28 to 37 cents retail for Texas and Northern stock, and notices printed and ordered posted in all butcher shops. But these notices said nothing about "cold storage" turkeys, and when consumers demanded fresh stuff, as they did, and had to pay as high as 47 cents for it, there was naturally a loud holler! The whole thing was a bad mess, and the trade was nearly driven crazy.

Brown's Market, which for many years was conducted for the famous Joe Brown

at No. 132 Eighth avenue up to the time of his death, is now in the capable hands of his son, Harold Brown, who though only 22 years old has fully demonstrated his ability to stand in his father's shoes. This has been one of the well-known shops on lower Eighth avenue for the past 19 years, and is famous for the fine quality of meats always on hand, irrespective of market conditions. Harold Brown has had an unusual training and has made good in a most difficult business, and he feels that much of his success is due to the fact that he opens and closes his shop himself, which is a very wise thing to do at all times.

Closing at 1 P. M. every day for four months during the Summer, and having men in their employ from 25 to 28 years, and paying them top wages, is a sure indication that the employees of the Astor Market, conducted by S. Bloch & Co., at No. 324 Columbus Avenue, are so well satisfied that they do not belong to any unions or associations. The head of this firm, Sam Bloch, is one of the best-known butchers in the country. His employees are his loyal friends as well, who swear by the boss, and they never try to take advantage of his goodness to them, as is too frequently the case in this line of business. His interests are theirs, and they know it, and know he knows it. Hence the satisfactory labor conditions in this splendidly conducted market.

Established for more than 40 years in the vicinity of Forty-second Street and Tenth Avenue is sufficient guarantee of the good business system of the Mauthe Bros., of No. 577-579 Tenth Avenue, who have made their products a household word in that part of the city. During all these years they have bought and sold only the finest quality of pork, and their customers stick, year in and year out, knowing that whatever they buy is the best. The way business is conducted in the Mauthe Bros' establishment is a good example for every beginner to accept as a standard. Their methods are the same with the child who buys a pound of sausage as with the dealer who buys 1,000 or 10,000 pounds of hams. The brothers are on the cutting floor giving their personal attention to every sale, while the financial end and office is capably looked after by their niece, who for the past twelve years has been in charge of that end of the business.

WESTERN DRESSED MEAT PRICES IN EASTERN MARKETS.

Wholesale prices of Western dressed beef, lamb and mutton at New York and other Eastern markets on representative market days this week are reported as follows by the Office of Markets of the United States Department of Agriculture:

MONDAY, NOVEMBER 26, 1917.

Fresh beef, Western dressed:		Boston.	New York.	Philadelphia.	Washington.
Steers:					
Choice	\$19.50@20.50	\$15.50@17.50	\$15.00@17.50	\$14.00@16.50	
Good	15.50@18.00	15.50@17.50	15.00@17.50	24.00@16.50	
Medium	14.50@15.50	13.00@15.00	13.00@14.50	12.00@14.00	
Common					
Cows:					
Good	13.00@13.50	14.50@15.00	14.00@14.50		
Medium	12.00@13.00	13.00@14.00	13.00@13.50	13.00@14.00	
Common		12.00@12.50	11.50@12.00	12.00@13.00	
Bulls:					
Good		13.0@13.50			
Medium	11.00@12.00	12.00@13.00	12.00@12.50		
Common		11.50@12.00		11.00@12.00	
Fresh lamb and mutton, Western dressed:					
Lambs:					
Choice	24.00@25.00	22.50@23.00	23.00@24.00	23.00@24.00	
Good	22.00@23.00	21.50@22.50	22.00@22.50	22.00@23.00	
Medium	20.00@22.00	20.00@21.00	20.00@21.00	21.00@22.00	
Common		17.00@18.00	18.00@20.00	20.00@21.00	
Yearlings:					
Good		19.00@20.00	19.00@20.00		
Medium	14.00@15.00	18.00@19.00	18.00@19.00		
Common	10.00@14.00				
Mutton:					
Good		19.00@20.00	18.00@19.00		
Medium		18.00@19.00	17.00@18.00		
Common		16.00@17.00	16.00@16.00		

BUTCHERS AND LABOR TROUBLES.

The labor troubles of the retail butcher in New York City are likely to be ended very soon in favor of the master butchers. While they are unwilling to sign any agreement binding themselves to the performance of various clauses which are embodied in the proposed contract, many of them are nevertheless doing even more than is asked of them, and have been doing so for a long time previous to the appearance of the contract. They all favor early and holiday closing, better than fair wages and time off during the summer months.

One of the clauses to which they rightly object is the clause that demands that they hire labor from a certain source. Different shops need different kinds of men, and the shop proprietor is the one who should have the say as to whom he is to hire.

Another very objectionable clause is that in case of illness a man's job must be held open for him until he recovers. Sometimes, during a man's illness, another more fitted for that particular kind of work is found. Why should he be discharged to make room for the less fitted one? What's the answer?

The following letter is from one who has had the interests of the butcher at heart for very many years, and who is well and favorably known to almost every butcher in the United States for the good work he has done in the past and is still doing, despite his advanced years. He is an indefatigable worker for the craft, and is particularly adapted to fill the position he so ably occupies. Therefore, what he says can be accepted as final.

The letter is from Secretary Wm. H. Hornidge of the New York State Association of Master Butchers, and is as follows:

New York, N. Y., November 28, 1917.
Editor The National Provisioner:

Regarding the labor troubles, we of the associations have always favored early closing hours, a fair wage and remaining closed on holidays. But we are as a unit against the "closed shop."

The labor representatives have from time to time stated that our association has refused to confer with their committees. While we did not refuse, we replied to their communications by stating that as the association had not the power to bind its members to any result of such proposed conferences, it would be idle to so confer. And we further said that the business of signing an agreement would have to be sanctioned by the individual master butcher.

Regarding sensational newspaper reports, I will say, with the sanction of President Grismer, that in view of the slanderous articles that have appeared of late, and to get rid of a pest, I have written to the Associated Press and the United Press associations that if those charges are true regarding the alleged 100 to 200 per cent. profit of the butcher, the association invites governmental regulation, which at worst would guarantee the retailer a reasonable profit, and at the same time squelch these lime-light bugs who drop their poison in the ears of a willing and gullible public.

Very truly yours,

WM. H. HORNIDGE, Secretary.

NEW YORK FOOD CONTROL.

Acting upon suggestion of Federal Food Administrator Hoover, an agreement was made at a conference held at the headquarters of the New York State Food Commission this week whereby all friction, or lack of harmony, is removed in the operation of Federal, State and city food officials. A Federal Food Board for the State of New York was formed,

consisting of State Food Chairman John Mitchell, Dr. Jacob Schurman, Federal Food Administrator Arthur Williams, Charles E. Treman and Charles Weiting. John Mitchell was named chairman.

It was definitely determined that the Federal Food Administration should oversee and dictate the food policies of the state and city, and that the Federal Food Board for the state should have determination and supervision of carrying them out and the working details of conserving food and regulating distribution prices and so forth.

A meeting of a committee on organization of a city-wide Citizens' Food Council was held at the office of the Commissioner of Public Markets on the same day, at which were present Arthur Williams, United States Food Administrator for New York; Herschel H. Jones, secretary to the president of the State Food Commission; Howard E. Babcock, director of the Bureau of Food Conservation, State Food Commission; Dr. Henry Moskowitz, Commissioner of Public Markets; John H. Love, representing the Merchants' Association; E. K. Baird, representing the City Club; Dr. Jonathan B. Day, Labor Temple; William Collins, representing the American Federation of Labor.

The following were declared to be among the objects of the Food Council:

1. To act as the co-operating agency for all three Commissions, the Federal Food Administration, State Food Commission and Department of Public Markets.
2. To act as a Citizens' Food Agency for the three food administrations in connection with complaints. This Council will have representatives in all parts of the city who can check up abuses in retail stores. The Council will also exercise local influence in every part of the city in securing the enforcement of regulations.
3. To act as an organization for the distribution of literature on food matters and to organize local meetings.
4. To promote wherever possible co-operative purchasing and buying clubs.

KNITTING FOR THE MORRIS BOYS.

Employees of Morris & Company have formed what they call the Morris Legion, the purpose of which is to "assist in every way we can to encourage and sustain our fighting men who are engaged in the present struggle to make the world safe for democracy," etc. One plan is to knit sweaters, wristlets and similar garments to be sent directly to those in the Army and Navy who were employees of Morris & Company in civil life.

The illustration herewith shows members of the Morris Legion connected with the Chicago offices at work on this line, receiving instructions in the approved method of knitting from Mrs. Edward Morris, wife of the president of the company.

The active chairman of this Legion is F. C. McDowall, head of the Morris canned meat department. The secretary is G. C. Daniels and the treasurer is J. M. Lee. There are scores of Morris men at the front, and both men and women employees at home are backing them up loyally. The honorary and other officers of the Morris Legion are:

Honorary Presidents.—The executive officers of Morris & Co.: Nelson Morris, Edward Morris, Jr., C. M. Macfarlane, L. H. Heymann and H. A. Timmins.

Patronesses.—Mrs. Frances Neilson, Mrs. E. Morris, Jr., Misses Ruth and Muriel Morris, Mrs. C. M. Macfarlane, Mrs. L. H. Heymann, Mrs. M. W. Borders, Mrs. H. A. Timmins, Mrs. T. R. Buckham, Mrs. F. L. Bisbee, Mrs. C. L. Charles, Mrs. E. S. Waterbury, Mrs. W. T. S. White, Mrs. A. W. MacLaren, Mrs. H. L. Osman, Mrs. W. Salisbury, Mrs. J. R. Hunter, Mrs. C. J. Higgins, Mrs. A. C. Somerville, Mrs. E. G. Thomas, Mrs. F. B. Evans, Mrs. Ralph Miller, Mrs. Gus Block.

Board of Directors.—Miss B. M. McKillop, Miss McKenrick, Miss Sadie Dunne, Miss E. Kinney, Miss Pergen and Miss Petzold; Messrs. F. L. Bihee, George Rasch, E. S. Waterbury, E. D. Speer, E. S. LaBart, F. Selbie, J. R. Hunter, G. Monarque, Julius Hamann, J. Klise, W. T. S. White, I. A. Newman, M. W. Borders, C. L. Charles, T. E. Williams, J. D. Simpson, H. L. Osman, T. R. Buckham, J. M. Lee, Fred Holmes, P. J. Leacy, W. B. Farris, G. C. Daniels, H. L. Binyon, G. P. Matteson, E. F. Kissling and D. F. O'Brien.



KNITTING FOR THE MORRIS LEGION.

Seated on the table is Mrs. Edward Morris, Jr., and in the background is Mrs. Francis Neilson holding a skein of yarn, while Miss McKillop is winding the ball. In the lower row, from left to right, are Misses Jeanette Reinstein, Margaret Murray, Margaret Creevy and Edna Reussner. This picture was taken at the Chicago offices and is reproduced by courtesy of the Morris Standard.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, fair to good.....	\$11.75@13.40
Oxen and stags.....	—@—
Bulls.....	6.40@ 8.50
Cows.....	4.25@ 8.30

LIVE CALVES.

Live veals.....	12.00@16.00
Live calves, yearlings.....	—@—
Live calves, Western.....	—@—
Live calves, culls, per 100 lbs.....	10.00@11.50
Live calves, grassers.....	@ 8.00

LIVE SHEEP AND LAMBS.

Live lambs, ordinary to prime.....	17.37½@18.00
Live lambs, culls.....	12.50 @13.00
Live sheep, common to prime.....	8.00 @11.00
Live sheep, ewes.....	—@—
Live sheep, culls.....	—@—

LIVE HOGS.

Hogs, heavy.....	@17.75
Hogs, medium.....	@17.75
Hogs, 140 lbs.....	@17.05
Pigs.....	@17.25
Toughs.....	@16.50

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	21 @22
Choice native, light.....	20 @21
Native, common to fair.....	17 @19

WESTERN DRESSED BEEF.

Choice native heavy.....	21 @22
Choice native light.....	20 @21
Native, common to fair.....	17 @19
Choice Western, heavy.....	17 @18
Choice Western, light.....	15 @16
Common to fair Texas.....	13 @14
Good to choice helters.....	19 @20
Common to fair helters.....	18 @17
Choice cows.....	13½ @15
Common to fair cows.....	11 @12½
Fresh Bologna bulls.....	12 @12½

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	24 @28	25 @28
No. 2 ribs.....	17½ @20	21 @24
No. 3 ribs.....	13½ @15	16 @20
No. 1 loins.....	24 @28	25 @30
No. 2 loins.....	18 @20	20 @24
No. 3 loins.....	13½ @15	17 @19
No. 1 hinds and ribs.....	24 @27	24 @27
No. 2 hinds and ribs.....	18 @19	19 @23
No. 3 hinds and ribs.....	14 @18	17 @18
No. 1 rounds.....	17½ @18½	18 @19
No. 2 rounds.....	15½ @16	16 @17
No. 3 rounds.....	13½ @15	14 @17
No. 1 chuck.....	17½ @18	18 @19
No. 2 chuck.....	15 @16	16 @18
No. 3 chuck.....	13 @13½	14 @17

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@22
Veals, country dressed, per lb.....	@20
Western calves, choice.....	@21
Western calves, fair to good.....	@18
Grassers and buttermilks.....	@13

DRESSED HOGS.

Hogs, heavy.....	@24
Hogs, 180 lbs.....	@24
Hogs, 160 lbs.....	@24½
Hogs, 140 lbs.....	@24½
Pigs.....	@25½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice.....	@24
Lambs, choice.....	@23
Lambs, good.....	@23
Lambs, medium to good.....	@21½
Sheep, choice.....	@18
Sheep, medium to good.....	@18
Sheep, culls.....	@17

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@31
Smoked hams, 12 to 14 lbs. avg.....	@30
Smoked hams, 14 to 16 lbs. avg.....	@29½
Smoked picnic, light.....	@26
Smoked picnic, heavy.....	@25½
Smoked shoulders.....	@26½
Smoked beef tongue, per lb.....	@25
Smoked bacon (lb in).....	@36
Dried beef sets.....	@32
Pickled bellies, heavy.....	@31

FRESH PORK CUTS.

Fresh pork loins, city.....	@31
Fresh pork loins, Western.....	@29
Frozen pork loins.....	@26
Fresh pork tenderloins.....	@32
Frozen pork tenderloins.....	@31
Shoulders, city.....	@28

Shoulders, Western.....	@26
Butts, regular.....	@27
Butts, boneless.....	@31
Fresh hams, city.....	@30
Fresh hams, Western.....	@27
Fresh picnic hams.....	@24

BONES, HOOFS AND HORNS.

Round shin bones, avg. 45 to 50 lbs. per 100 pcs.....	85.00@87.50
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	75.00@77.50
Black hooft, per ton.....	80.00@90.00
Striped hooft, per ton.....	80.00@90.00
White hooft, per ton.....	90.00@95.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	@140.00
Horns, avg. 7½ oz. and over, No. 1's.....	185.00@200.00
Horns, avg. 7½ oz. and over, No. 2's.....	@125.00
Horns, avg. 7½ oz. and over, No. 3's.....	@ 90.00

BUTCHERS' SUNDRIES.

Fresh steer tongues, L. C. trim'd 18.....	@23c. a pound
Fresh steer tongues, untrimmed.....	@17c. a pound
Fresh cow tongues.....	@16c. a pound
Calves' heads, scalded.....	@65c. a piece
Sweetbreads, veal.....	@100c. a pair
Sweetbreads, beef.....	@35c. a pound
Calves' livers.....	@30c. a pound
Beef kidneys.....	@15c. a pound
Mutton kidneys.....	@20c. a pound
Livers, beef.....	@18c. a pound
Oxtails.....	@14c. a pound
Hearts, beef.....	@12½c. a pound
Rolls, beef.....	@21c. a pound
Tenderloin, beef, Western.....	@35c. a pound
Lambs' fries.....	@12c. a pair
Extra lean pork trimmings.....	@24c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@ 7%
Suet, fresh and heavy.....	@13
Shop bones, per cwt.....	25 @35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	•
Sheep, imp., medium wide, per bundle.....	•
Sheep, imp., narrow, per bundle.....	•
Hog, free of salt, tcn. or bbls., per lb., f. o. b. New York.....	@95
Hog, extra narrow, selected, per lb.....	@—
Hog middles.....	@25
Hog bungs.....	@—
Beef rounds, domestic, per set, f. o. b. New York.....	@14
Beef rounds, export, per set, f. o. b. New York.....	@20
Beef bungs, piece, f. o. b. New York.....	@14
Beef middles, per set, f. o. b. New York.....	@32
Beef wensands, No. 1s, each.....	@ 8½
Beef wensands, No. 2s, each.....	@ 4
Beef bladders, small, per doz.....	@95

*Owing to unsettled war conditions reliable sheep casing quotations cannot be given.

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	28½	30½
Pepper, Sing., black.....	25	27
Pepper, Penang, white.....	28½	30½
Pepper, red.....	16	19
Allspice.....	7½	10
Cinnamon.....	22	24
Coriander.....	17	19
Cloves.....	57	62
Ginger.....	22	25
Mace.....	54	58

CURING MATERIALS.

Refined saltpetre, granulated, bbls.....	@28
Refined saltpetre, crystals, bbls.....	@32
Refined nitrate of soda, gran., f. o. b. N. Y.....	@ 6½
Refined nitrate of soda, crystals.....	@ 7

GREEN CALFSKINS.

No. 1 skins.....	@ .50
No. 2 skins.....	@ .48
No. 3 skins.....	@ .35
Branded skins.....	@ .40
No. 1 B. M. skins.....	@ .48
No. 2 B. M. skins.....	@ .48
No. 1, 12½-14.....	@6.25
No. 2, 12½-14.....	@6.00
No. 1 B. M., 12½-14.....	@6.00
No. 2 B. M., 12½-14.....	@5.75
No. 1 kips, 14-18.....	@6.50
No. 2 kips, 14-18.....	@6.25
No. 1 B. M. kips, 14-18.....	@6.00
No. 2 B. M. kips, 14-18.....	@6.00
No. 1 heavy kips, 18 and over.....	@7.75
No. 2 heavy kips, 18 and over.....	@7.50
Branded kips.....	@5.25
Heavy branded kips.....	@6.50
Ticky kips.....	@5.25
Heavy ticky kips.....	@6.50

Hereafter calfskins from 9 to 12 lbs. will be paid for by the pound, actual weight.

DRESSED POULTRY.

TURKEYS.

Barrels—Dry-packed—	
Maryland, young hens and toms, fancy.....	@45
Maryland, poor to good.....	@40
Maryland, old hens.....	@38
Maryland, old toms.....	@38

State, Penn. and other nearby fancy.....	40 @42
Virginia, dry-picked, fancy.....	39 @41
Virginia, fair to good.....	35 @37
Western, dry-picked, young toms, fancy.....	@38
Western, dry-picked, young hens, fancy.....	@38
Western, dry-pkd., young hens and toms, mixed, fancy.....	@38
Ohio and Michigan, scalded, young toms, fancy.....	36 @37
Ohio and Mich., scald., young hens, fancy.....	36 @37
Ohio and Mich., scalded, old.....	32 @33
Barrels—Iced—	
Western, dry-pkd., spring, selected, large.....	@37
Western, dry-pkd., spring, poor.....	23 @28
Tennessee, average.....	32 @34

CHICKENS.

Fresh iced, barrels—	
Phila. and L. I. fancy broilers, 3 to 4 lbs. to pair.....	38 @40
Western, dry-picked, broilers, per lb.....	29 @29
Western, milk-fed, mixed weights, per lb.....	24 @25
Nearby squab broilers, 2 to 2½ lbs. to pair, per pair.....	75 @1.00

Chickens—Fresh—Boxes—Dry-packed.	
Western, milk-fed, 17 lbs. to doz. and under.....	34 @36
Western, milk-fed, 18 to 24 lbs. to doz.....	34 @36
Western, milk-fed, 25 to 29 lbs. to doz.....	30 @35
Western, milk-fed, 30 to 36 lbs. to doz.....	28 @28
Western, milk-fed, 37 to 42 lbs. to doz.....	28 @28
Western, milk-fed, 43 to 47 lbs. to doz.....	28 @28
Western, milk-fed, 48 lbs. and up to doz.....	28 @29
Western, corn-fed, 17 lbs. to doz. and under.....	32 @35
Western, corn-fed, 18 to 24 lbs. to doz.....	32 @34
Western, corn-fed, 25 to 29 lbs. to doz.....	32 @34
Western, corn-fed, 30 to 36 lbs. to doz.....	25 @25
Western, corn-fed, 37 to 42 lbs. to doz.....	25 @25
Western, corn-fed, 43 to 47 lbs. to doz.....	25 @25
Western, corn-fed, 48 to 55 lbs. to doz.....	27 @27

Fowls—12 to box, milk-fed, dry-packed—	
Western, boxes, 60 lbs. and over to doz., dry-picked.....	@27½
Western, boxes, 48 to 55 lbs. to doz., dry-picked.....	@26
Western, boxes, 43 to 47 lbs. to doz., dry-picked.....	@24
Western, boxes, 38 to 42 lbs. to doz., dry-picked.....	22½ @23
Western, boxes, 30 to 35 lbs. to doz., dry-picked.....	21½ @22
Western, boxes, under 30 lbs. to doz.....	19½ @20½
Fowls—Fresh, dry-packed, corn-fed, 12 to box—	
Western, 60 lbs. and over to doz., dry-picked.....	@26½
Western, 48 to 55 lbs. to doz., dry-pkd.....	@25½
Western, 43 to 47 lbs. to doz., dry-pkd.....	@23
Western, 38 to 42 lbs. to doz., dry-pkd.....	@22
Western, 30 to 35 lbs. to doz., dry-pkd.....	@21
Western, under 30 lbs. to doz., dry-pkd.....	@19½

Fowls—Barrels, dry-packed—Iced—	
Western, boxes, 5 lbs. and over.....	@25½
Western, boxes, 4 to 4½ lbs., dry-pkd.....	@24½
Old Cocks, per lb.....	@20½
Southern, large.....	@23½
Ducks and geese—	
Ducks, Wisconsin, stall-fed, fancy.....	27 @28
Ducks, Western, 4 lbs. and up, fancy.....	25 @26
Ducks, Western, under 4 lbs., fancy.....	23 @24
Geese, Maryland.....	28 @30
Geese, Wisconsin, stall-fed, fancy.....	26 @27
Geese, Western, 10 lbs. and up, fancy.....	24 @25
Geese, Western, under 10 lbs., fancy.....	22 @23

Other Poultry—	
Squabs, prime, white, 10 lbs. to doz., per doz.....	6.25 @6.50

LIVE POULTRY.

Chickens.....	22 @23
Fowls.....	22 @23
Roosters, old.....	16 @17
Turkeys.....	32 @32
Geese.....	24 @24
Ducks, average run.....	24 @26

BUTTER

Creamery, extra (92 score).....	47½ @48
Creamery, higher (scoring lots).....	48½ @49
Creamery Firsts.....	43½ @47
Process, Extras.....	41 @42
Process, Firsts.....	39½ @40½

EGGS.

Fresh gathered, extras.....	58 @60
Fresh gathered, extra firsts.....	56 @57
Fresh gathered, firsts.....	54 @55
Fresh gathered, seconds.....	47 @53
Fresh checks, good to choice.....	—@—

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY

Bone meal, steamed, 3 and 50, per ton.....	@30.00
Bone meal, raw, per ton.....	@35.00
Dried blood, high grade.....	@ 8.25
Nitrate of soda—spot.....	@ 5.00
Bone black, discard, sugar house del. New York.....	nom. 40.00
Ground tankage, N. Y., 9 to 12 per cent. ammonia.....	6.35 and 10c.
Garbage tankage.....	@10.50
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore.....	—@—
Foreign fish guano, testing 13@14% ammonia and about 10% P. Phos. Lime.....	—@—
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	—@—
Sulphate ammonia, for shipment, per 100 lbs., guar., 25%.....	@ 7.00
Sulphate ammonia, per 100 lbs. spot guar., 25%.....	@7.00

